

#thebakefeed

# bake

FROM SCRATCH™

85 RECIPES FOR **FALL BAKING**  
[including the season's best **cakes, cookies, breads, & more!**]

DATE AND HAZELNUT  
CARAMEL CAKE  
p. 85



SEPT/OCT 2017

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## FEATURING

Tips for **High-Altitude Baking**  
Our Guide to Baking **Perfect Pies**  
Autumn Ingredient Spotlight: **Homemade Applesauce**



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FROM SCRATCH™



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IF YOU'RE LIKE ME, the arrival of each new season comes with a list of items you can't wait to bake, and the pages of this issue are going to make fall's list even longer. Did you know that cardamom is the new cinnamon? Once you read what Malika Ameen has to say about it on page 27, you'll be reinventing all of your baked goods with this standout spice that we can't get enough of.

I don't know about you, but I'm always inspired to bake new things after traveling to a new destination. Or maybe it's the other way around, and baking new recipes inspires us to travel to new places. Probably both. Last September, I was lucky enough to be in Taipei during the Chinese celebration of Mid-Autumn Festival and discovered the traditional mooncakes that accompany the annual holiday. Fortunately for all of us, my friend Rebecca Firth (of the blog *DisplacedHousewife*) lived in China and was excited to share her knowledge and modernized recipe with us so these beautiful bites can take you on an adventure around the world. While I've never been to Australia, Deana Saukam's list of the best Lamingtons in Sydney and Melbourne (page 73) are all the motivation I need to plan my trip to Oz. Until then, we have a recipe to bring the famous Down Under treat to your kitchen.

And what would autumn be without the seasonal staple—pie! From our favorite pie tools (page 11) to a pie primer that tackles all aspects of pie baking and six recipes we can't stop craving, (including my favorite, Mexican Chocolate Fudge Pie). Enjoy baking your way through this issue and email me ([bakefromscratch@hoffmanmedia.com](mailto:bakefromscratch@hoffmanmedia.com)) to let me know what's on the top of your fall baking list.

Happy baking!

*Brian*  
Brian Hart Hoffman  
Editor-in-Chief

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inspiration.



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Malika



Linnea



Nik



Deana

## MALIKA AMEEN

Malika Ameen is the author of *Sweet Sugar, Sultry Spice: Exotic Flavors to Wake Up Your Baking*, the definitive guide to spice. Early in her career, Malika served as head pastry chef at L.A.'s famed Chateau Marmont, where she fed Hollywood's A-listers her popular cardamom snowballs and sticky toffee pudding. In 2007, Malika moved home to Chicago and opened the well-reviewed *Aigre Doux*. Still based in Chicago with her three children, she is currently a culinary consultant and caterer.

**Favorite pie to bake in the fall:** "Apple. It is the ultimate all-American comfort food. Apples marry well with a plethora of spices, and work well in sweet and savory dishes."

## LINNEA COVINGTON

Denver, New York City, food, babies, travel, agriculture, and chefs—these are the main topics Linnea Covington has been writing about for the past 10 years for publications such as *Food Republic*, *Zagat*, and *Forbes Travel Guide*. Between freelance writing gigs and traveling as much as possible, she finds time to cook up a storm and practice the art of "mile high" baking at her home in Denver, Colorado.

**Favorite pie to bake in the fall:** "A take on my Southern grandfather's pecan pie. We had it every Thanksgiving when I was a little girl, and now that he isn't around, I like to recreate it a few times a year."

## NIK SHARMA

Nik Sharma is a two-time International Association of Culinary Professionals-award winning food writer and photographer based in Oakland, California, where he writes his blog, *A Brown Table*. You can find his work in publications such as *Saveur*, *Better Homes & Gardens*, *Food52*, and *Edible Silicon Valley*. Nik also writes the recipe column, "A Brown Kitchen," for the *San Francisco Chronicle*. He is currently working on his first cookbook with Chronicle Books that will be released in fall 2018.

**Favorite pie to bake in the fall:** "Without a doubt, sweet potato pie with honey."

## DEANA SAUKAM

Deana Saukam is a communications professional, cross-cultural ambassador, and world traveler. On her Instagram (@faimfatale), she highlights her adventures around the world, feasting on everything from Thai-spiced grasshoppers to fresh-caught fish from Tsukiji fish market in Tokyo to Maldivian egg curry in the Maldives. When Deana is not traveling the globe, she divides her time between Los Angeles and Austin, Texas.

**Favorite pie to bake in the fall:** "Salted caramel apple pie. It's the perfect combination of tart and sweet apples with decadent salted caramel."



Adam

## ADAM ERACE

A native of Philadelphia, Pennsylvania, Adam Erace is a full-time freelance food and travel writer, restaurant critic, and recipe developer whose work has appeared in more than 50 publications, including *Travel + Leisure*, *Food & Wine*, *Saveur*, and *Eater*. He also co-owns Green Aisle Grocery, a trio of gourmet markets, and co-hosted the Food Network series, *Great American Food Finds*. He lives in South Philly with his wife and two maniacal rescue dogs.

**Favorite pie to bake in the fall:** "Almond-peach. Sure, peaches are usually associated with summer, but where I live in the Mid-Atlantic, they're at peak sweetness the same time as tomatoes, in September."

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PHOTOGRAPHY BY  
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### RECIPE CORRECTIONS

While we aim for perfection with each of our recipes, we do make the occasional mistake. Here are a few corrections from our most recent issue.

#### JULY/AUGUST 2017

**Amoretti Boston Cream Pie**, p. 108: In Step 5, bake until light golden brown and wooden pick inserted in center comes out clean, about 40 minutes.

# EASY as PIE

FROM THE BEAUTIFUL TO THE PRACTICAL, WE DISH ON THE KEY TOOLS NEEDED TO HELP MAKE PIE BAKING A FUSS-FREE AFFAIR

**1. The Perfect Pie Crust Shield by Norpro**

Protect the edges of your single-crust pie from excess browning with this reusable, dishwasher-safe pie shield.  
\$7.49; [preparedpantry.com](http://preparedpantry.com)

**2. La Tourtière d'Annette White and Blue Circle Pie Plate**

With each slice of pie, you'll get closer to viewing the beautiful blue ring design at the bottom of this artisan dish from Art & Manufacture in Quebec.  
\$75; [etsy.com](http://etsy.com)

**3. Brass and Steel Pie Server**

This hand-forged pie server from designer Erica Moody features a flexible but sturdy brass blade and a looped and seasoned cast-iron handle.  
\$120; [ericamoody.com](http://ericamoody.com)

**4. Williams Sonoma Lattice Piecrust Cutter**

This handy stencil cutter will have you creating perfect lattice crust every time, no weaving required.  
\$19.95; [williams-sonoma.com](http://williams-sonoma.com)

**5. Ateco Adjustable Dough Divider**

Cutting pastry strips just got five times faster. This adjustable, five-wheel divider creates multiple exact lattice slices in one easy roll.  
\$85; [surlatable.com](http://surlatable.com)

**6. Pastry and Pasta Cutter Wheel by Ghidini**

Made in Italy and with a nod to the classics, this versatile wheel doubles as a pasta cutter. After all, you can't live on pie alone.  
\$6.35. [amazon.com](http://amazon.com)

**7. Vermont French Rolling Pin in Walnut**

Carved from a solid block of wood, this dark-tone French pin has the elegantly tapered ends needed for rolling out stiff pie dough.  
\$56; [vermontrollingpins.com](http://vermontrollingpins.com)





# the BAKER'S books

DAHLIA NARVAEZ



THE PASTRY CHEF BEHIND L.A.'S MOZZA FRANCHISE, DAHLIA NARVAEZ, DISCLOSES HER FIVE FAVORITE DESSERT REFERENCE BOOKS FOR EVERYONE FROM THE PASTRY NOVICE TO THE WELL-FLOURED MASTER

## THE LAST COURSE: THE DESSERTS OF GRAMERCY TAVERN (Random House, 2001)

by Claudia Fleming

"Hands down the most influential cookbook I've ever owned. And I own two copies: one copy that's literally falling apart I keep in the kitchen, and another in mint condition on my shelf at home. This cookbook is a masterpiece from ingredient combinations to photography. It was ahead of its time."

## NANCY SILVERTON'S PASTRIES FROM THE LA BREA BAKERY (Villard, 2000)

by Nancy Silverton

"This book has taught so many people how to make savory breakfast pastries, shortbread, hot chocolate, and marshmallows. The approach to technique and method in this cookbook is so simple and accurate. There is nothing else like it."

## THE LIDDABIT SWEETS CANDY COOKBOOK (Workman Publishing Company, 2012)

by Liz Gutman and Jen King

"I love this book for so many reasons. The authors really explain the art of candy making and chocolate work. I find this book really inspirational when I am looking for ice cream inclusions, a cake layer, or an addition for a chocolate dessert. Plus, the authors make the art of confectionery look easy and fun."

## CHEZ PANISSE FRUIT (William Morrow Cookbooks, 2002)

by Alice Waters

"I remember when this book came out. I had just started working at [famed Los Angeles restaurant] Campanile, and we did a book signing and dinner with Alice Waters. Although the recipes are simple and delicious, it's the knowledge and reference to so many varieties of seasonal fruits and vegetables that really make this book special for me. It's a fruit and vegetable Bible."

## GRAND LIVRE DE CUISINE D'ALAIN DUCASSE: DESSERTS ET PÂTISSERIE

(Ducas Books, 2006)

by Alain Ducasse

"When I saw this cookbook, I was stunned by the photography. I actually stood in the bookstore for an hour, flipping through the pages, just awestruck at the use of garnishes, sauces, fruit, puff pastry—everything. It was only when I got home that I realized it was all in French. And I don't speak or read French! Since I've never actually used any recipes in this cookbook, I've instead learned so much about dessert plating, composition, and balance. And it's a really beautiful cookbook." 📖

THE LAST COURSE



CLAUDIA FLEMING

MELISSA CLARK

NANCY SILVERTON'S  
PASTRIES FROM THE LA BREA BAKERY



VILLARD

GUTMAN  
& KING

The LIDDABIT SWEETS CANDY COOKBOOK

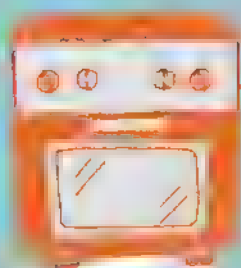
CHEZ PANISSE FRUIT & ALICE WATERS

adine

Grand livre  
de Cuisine d'Alain Ducasse

*expert g & a*

# SHANNAH PRIMIANO — ON — HIGH-ALTITUDE BAKING



THE HIGHER YOU GO, THE MORE YOU MUST  
ADJUST A RECIPE. A MOUNTAIN RESORT  
PASTRY CHEF SHARES HOW.

BY LINNEA COVINGTON



When baker Shannah Primiano moved to Park City, Utah, from Florida, she suddenly found herself baking at high altitude—7,000 feet to be exact. Quite the adjustment! The Waldorf Astoria head pastry chef played around with ingredients, temperatures, and liquids, and now churns out some of the best cakes, pastries, and desserts around. Changing a recipe to adjust for high altitude starts at 3,500 feet above sea level, and the higher up you go, the more you have to alter. It can be tedious and challenging, but Shannah assures us that with a little patience and experimenting, those beloved recipes will taste just as good on top of a mountain as they do by the beach.

#### **Why does high altitude affect baking?**

The boiling point and air pressure are different at high altitude and the higher you get, the lower the air pressure. The lower air pressure decreases the temperature at which liquids boil or evaporate off, meaning the liquid in the recipe will evaporate more rapidly before a cake is actually ready.

#### **Are there any foods you think are trickier to bake at high altitude?**

For me cakes or quick breads always give me some trouble. They have the potential to rise too fast without properly baking through and I had the hardest time keeping them from collapsing in the middle after cooling. Custards and cheesecakes take two to three times longer to set at this altitude.

#### **Was it hard to get used to high-altitude baking when you moved to Park City?**

Yes, there is an average difference of about 6,000 feet between Florida and Utah, and a vast majority of recipes are low-altitude friendly. I had to adjust all recipes and any knowledge I had of the baking process in order to ensure that I got positive results on desserts. I also had to work with the change in humidity levels since baked goods are more likely to dry out faster here, where there is not much humidity to help retain the moisture.

#### **What were some of the alterations you had to make?**

I had to decrease the recipes by the right amount of sugar or leavening agents, but at the same time increase the recipes by the right amount of liquid, eggs, or flour. You also have to regulate yeast measurements

in dough and their rising times, and understand what works at your elevation and what works with your oven.

#### **Do you need to lower heat?**

I lower heat by about 15 degrees Fahrenheit when I am baking custards or cheesecakes because at high altitude I have found they take on an extremely literal version of the phrase, "low and slow." I also bake my cookies at a lower temperature so they stay soft and slightly under-baked in the center but crunchy on the outside. Otherwise, they get too golden too fast and bake all the way through. Other than that, I don't lower my heat. I have found an oven temperature of around 350-Fahrenheit with a high fan and use of the middle rack gives me a pretty consistent product.

#### **Any major failures in baking while learning to modify for the elevation?**

Ignorant of altitude adjustments when I first moved here, I baked what I thought was my fail-proof recipe for a rum cake. Turns out, it was not so fail proof, and after I waited in excitement as it baked, it pathetically collapsed and all I was left with was the rum soak. Needless to say, I may not have had rum cake, but I had a rum cocktail as I started my first research into the differences of baking at high elevation. After I experienced the defeat, I changed my ingredient quantities so now I can enjoy rum cake for the holidays.

#### **Why do some recipes suggest adding flour to a recipe when altering for high altitude?**

The addition of flour, more specifically the gluten and protein in it, helps to strengthen the structure and foundation of the product to make up for the quick evaporation of liquids. If you were to not add any flour, the wet ingredients in the mix cook off too fast before the chemicals have had proper time to react and set the cake, resulting in an unevenly baked cake that would likely bake too fast and then collapse.

#### **What are some tips and tricks you can tell the high-altitude home baker?**

Never give up or have low confidence in yourself if it doesn't come out properly. Baking at high altitude can be incredibly daunting and challenging, and nothing feels better than when you get it right. Always taste your dough and finished product, and keep in mind that some adjustments work for one type of pastry but may not work for another. 🍪

# Rosemary-Pear Bundt & EAU DE VIE

THIS ISSUE, THE DRUNK BAKERS, OUR COCKTAIL AND BAKING DUO, CELEBRATE THE FLAVORS OF FALL WITH AN HERBACEOUS FRUIT BUNDT CAKE AND A HONEYED, SMOOTH TWIST ON A CLASSIC DIGESTIF

BY ALLISON KAVE AND KEAVY LANDRETH

People don't give pears enough love. (There, we said it.) Their window of peak deliciousness is narrow, but when you come across a perfectly ripe, juicy pear, there's little to rival its honeyed fragrance and acidic streak of brightness. As with most ingredients, we enjoy teasing out the nuanced flavors of pears in both desserts and cocktails, and embracing them in their fresh, baked, and distilled forms. As the weather starts to cool, we like to bust out our Bundt pans and whip up cakes that can be served as easily for breakfast as dessert. Invite your friends over for a weekend afternoon, slice into this rich, buttery, perfectly moist cake, and skip the tea in favor of a refreshing and herbaceous gin cocktail.

## PERFECT PEAR

Makes 1 serving

*This cocktail feels like the essence of autumn. Its bright lemon and sweet, floral honey evoke the final breath of summer, while the pear, juniper, and rosemary summon the arrival of fall. It perfectly encapsulates that delicious, in-between season, when everything is on the verge of change, and we're reminded to stop and enjoy the present. We suggest a classic gin with pronounced juniper flavor, such as Plymouth.*

1 ounce gin

1 ounce pear purée reserved from Pear-Rosemary  
Bundt Cake (recipe on page 19)

0.75 ounce fresh lemon juice

0.5 ounce pear eau de vie

0.5 ounce honey

Garnish: fresh rosemary sprig

1. In a cocktail shaker, combine gin, pear purée, lemon juice, pear eau de vie, and honey. Add ice. Cover and shake for 10 seconds. Strain over fresh ice into a rocks glass. Garnish with rosemary, if desired.





## PEAR-ROSEMARY BUNDT CAKE

Makes 1 (10-cup) Bundt cake

*This recipe combines fresh pear, pear eau de vie, the delicate pine aroma of fresh rosemary, floral honey, and rich browned butter in an addictive, perfectly moist cake that you'll find yourself digging into first thing in the morning and late at night when that sugar tooth starts to beckon. Double up on the pear purée. It's delicious on pancakes, roast pork, and yes, slathered on a slice of this Bundt cake!*

- 4 pounds (1,800 grams) ripe Anjou pears (about 8 medium pears)**
- 1 teaspoon lemon zest**
- 3 tablespoons (45 grams) fresh lemon juice**
- ½ cup (170 grams) plus 2 tablespoons (42 grams) honey, divided**
- 1 tablespoon (2 grams) fresh rosemary sprigs**
- ½ cup (113 grams) unsalted butter, softened**
- 1 cup (220 grams) firmly packed dark brown sugar**
- ½ cup (112 grams) canola oil**

- 2 large eggs (100 grams)**
- ½ cup (80 grams) full-fat Greek yogurt**
- 1 teaspoon (4 grams) vanilla extract**
- 3 cups (375 grams) all-purpose flour**
- 2 teaspoons (10 grams) baking soda**
- 2 teaspoons (4 grams) ground cinnamon**
- 1½ teaspoons (4.5 grams) kosher salt**
- Browned Butter-Pear Glaze (recipe follows)**

- 1.** Preheat oven to 375°F (190°C). Line a large rimmed baking sheet with parchment paper.
- 2.** Peel, core, and chop pears into 1-inch pieces. Place on prepared pan. Add lemon zest and juice, 2 tablespoons (42 grams) honey, and rosemary, tossing to coat.
- 3.** Roast until lightly caramelized and fragrant, about 40 minutes, rotating pan once. Let cool completely. Reserve 1 cup (225 grams) chopped pears. Transfer remaining pears to the container of a blender; purée until smooth. (Pear purée can be made up to 5 days ahead and refrigerated until ready to use. It's also incredibly delicious, and remember, a double batch is a good idea.)

- 4.** Reduce oven temperature to 350°F (180°C). Butter and flour a 10-cup Bundt pan.
- 5.** In the bowl of a stand mixer fitted with the paddle attachment, beat butter, brown sugar, and oil at medium-high speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in 1 cup (182 grams) pear purée, yogurt, vanilla, and remaining ½ cup (170 grams) honey.
- 6.** In a large bowl, whisk together flour, baking soda, cinnamon, and salt. Reduce mixer speed to low. Gradually add flour mixture to butter mixture, beating just until combined. Fold in reserved 1 cup (225 grams) chopped pears. Pour batter into prepared pan. Firmly tap pan on counter a few times to release any air bubbles.
- 7.** Bake until a wooden pick inserted near center comes out clean, 45 to 55 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Browned Butter-Pear Glaze over cake, letting glaze run down sides of cake. Let glaze set before slicing.

## BROWNED BUTTER-PEAR GLAZE

Makes ¾ cup

- ¼ cup (57 grams) unsalted butter\***
- 1 cup (120 grams) confectioners' sugar**
- 2 tablespoons (32 grams) pear purée reserved from Pear-Rosemary Bundt Cake**
- 1 tablespoon (21 grams) honey**
- ¼ teaspoon kosher salt**
- 1 to 2 tablespoons (15 to 30 grams) pear eau de vie**

- 1.** In a small saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat.
- 2.** In a medium bowl, combine confectioners' sugar, pear purée, honey, and salt. Add browned butter to sugar mixture, whisking until combined. Whisk in just enough eau de vie to make a pourable glaze.

*\*Whenever we make browned butter, we like to double up the batch and keep some in the refrigerator. Nothing elevates a humble slice of toast like browned butter, and it's also fantastic for mounting sauces and drizzling on popcorn.*



## PEAR EAU DE VIE

Eau de vie (literally translated as "water of life") is a category of spirits in which fruit flavors are distilled to capture their purest, essential flavor. High in alcohol and low in sugar, these clear brandies have been enjoyed as post-dinner digestifs in Europe for centuries, and are now becoming more popular Stateside. Traditionally served in chilled, neat pours, eau de vie is prized by some bartenders as a cocktail component, beloved for its ability to bring intense, rich flavor without all the sugar of a liqueur. Here are some delicious, and incredibly varied, options on the market right now.

### CATOCTIN CREEK PEAROUSIA PEAR BRANDY

This pear brandy, made from Fabbiani Cellars' pear wine, is lightly aged in oak barrels, lending it smoothness and warm vanilla notes that provide an added dimension to the creamy, bright green flavor of Bartlett pears.

[catoctincreekdistilling.com](http://catoctincreekdistilling.com)

### HARVEST SPIRITS RARE PEAR BRANDY

Another example of an aged pear brandy, this version incorporates Bosk pears as well as the more traditional Bartlett pears (also known as Williams pears). The flavor is dry with the sweetness of fresh pear alongside rich, toasted oak.

[harvestspirits.com](http://harvestspirits.com)

### CLEAR CREEK PEAR-IN-THE-BOTTLE PEAR BRANDY

In a very literal interpretation of the term "capturing flavor," the folks at Clear Creek Distillery in Oregon grow Bartlett pears inside of their bottles, then drown them in delicious clear pear brandy, making for a beautiful bottle, both in flavor and presentation.

[clearcreekdistillery.com](http://clearcreekdistillery.com)



*bakery profile*



OFFICE

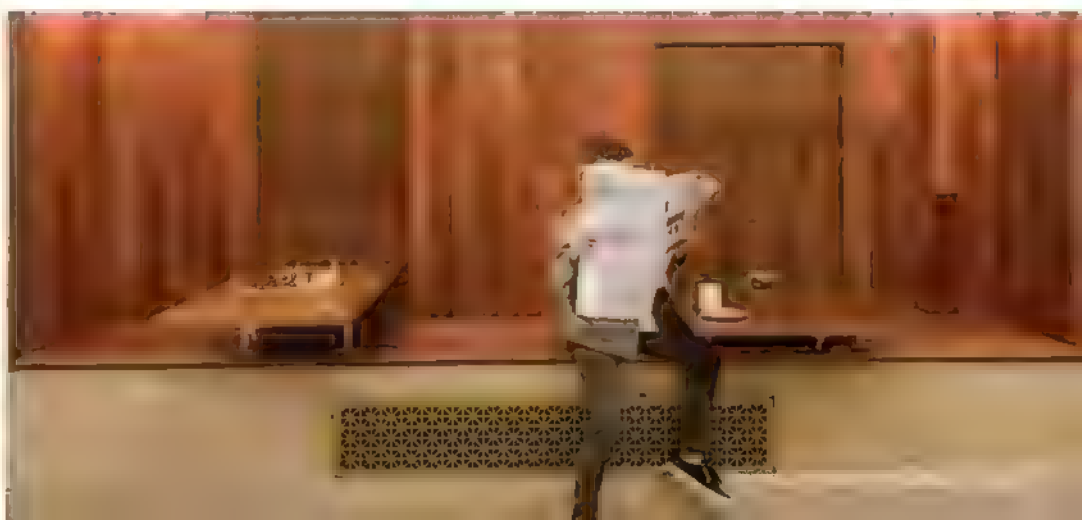


# SPACEM



FROM AN UNLIKELY CORNER OF LOWER MANHATTAN—THE LOBBY  
OF AN OFFICE BUILDING—ARCADE BAKERY  
TURNS OUT SOME OF THE COUNTRY'S BEST BREADS AND PASTRIES

BY GABRIELLA GERSHENSON





Push through the revolving doors of 220 Church Street, an office building in downtown Manhattan, and it hits you. A toasty gust of warmth. The smell of bread baking. Where is it coming from? When you're by the entrance, all you see are terrazzo floors, wood-paneled walls, vaulted ceilings, pendant lamps. It looks like a lobby, but it smells like a bakery.

Walk in further. Now you see people perched in recessed booths set into the walls, nursing coffees and nibbling. Further still, you spot people waiting in line. There it is—a display case. The man behind the counter takes orders for baguettes, almond croissants, bread pudding. The nook where he stands is

lined with gleaming white tile. Behind him, loaves of bread are lined up, each with its own identifying card: sunflower rye, cranberry-raisin bread, brioche, chocolate, miche. All told, the whole thing, lobby included, is about the size of two grocery store aisles.

The man behind the counter is the owner, Roger Gural. He is small boned, with translucent skin, and hints of wispy brown hair peeking out from under a gray baker's cap. He lived in this building 16 years ago, in an apartment on the roof that was built for the janitor. Though Roger moved away long ago, he knew the lobby space that was once home to a deli was vacant. "I wanted



to make a bakery that focused on retail and bread, and I knew that isn't financially viable to do in Brooklyn or Manhattan," says Roger, whose family manages the building. So, he worked with a designer to recast the unused lobby space as a European-style bakery, which he opened in 2014.

Everything Roger sells is made here. Beside the retail kiosk is a cubby for baking and sandwich assembly. Across the way is a cold room, where the doughs are mixed, shaped, and proofed. The bakery uses yeast dough only. Roger started out as a home-baking enthusiast, then studied bread at the well-respected French Culinary Institute and eventually taught there

Despite years of experience, he believes that you can spend a lifetime mastering a loaf. "You start out with three base ingredients: flour, water, and yeast," says Roger. "You're taking something so simple and making it so complex. We can sustain our interest and customer base with those products."

Roger is correct. He has been embraced by food media, bread fanatics, and locals alike. Though Arcade has only been open for three years, it quickly rose to the top of the heap of best bakeries in New York City because the pastries and bread really are that good. Roger has even attracted a cadre of accomplished cooks to his kitchen, all wanting to learn from him.



## GO THERE

Arcade Bakery  
220 Church Street  
New York, NY 10013  
[arcadebakery.com](http://arcadebakery.com)





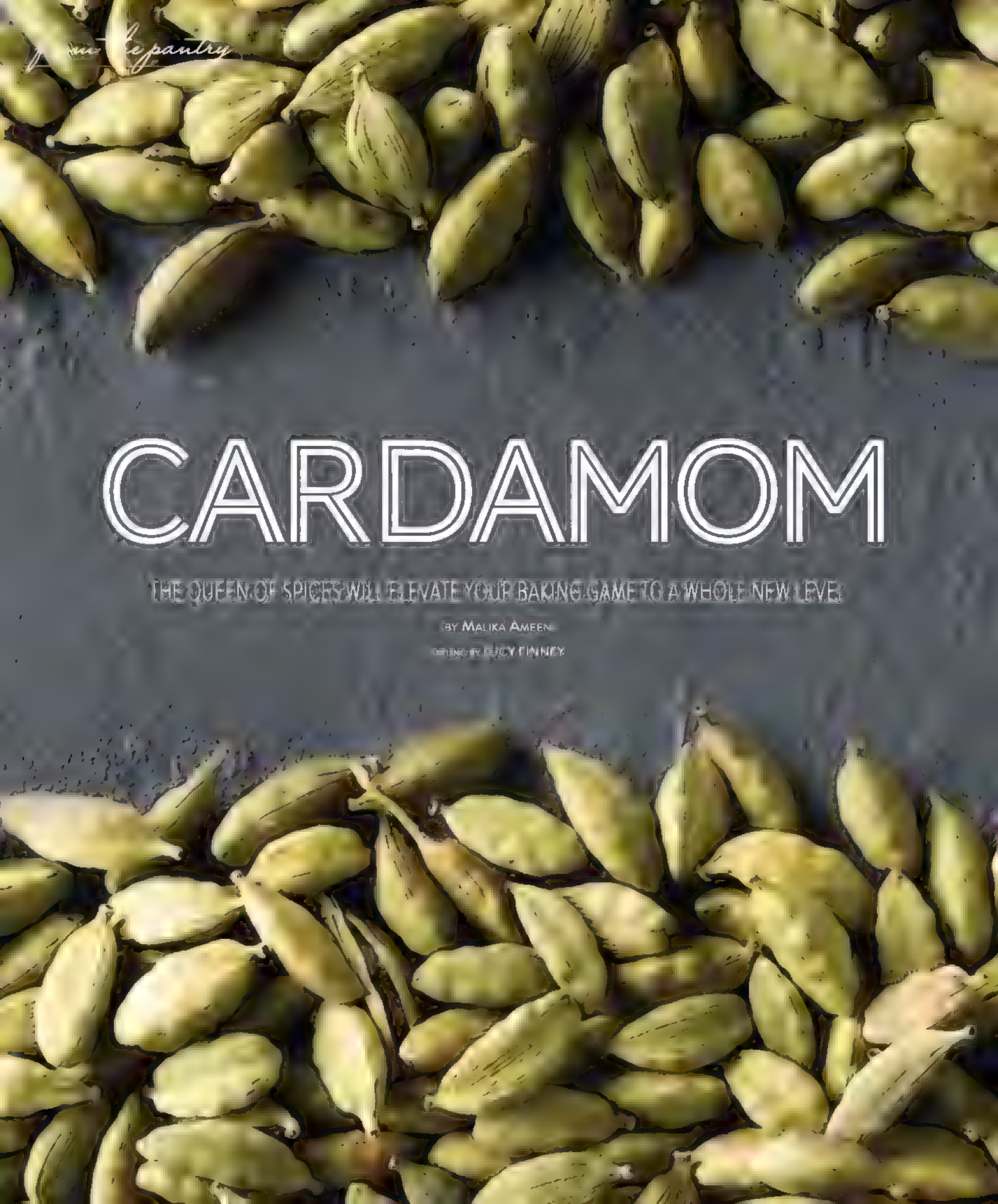
"I heard there was good bread here and I came," says Josh Pratzel, a former chef de partie at the restaurant Per Se, who is in the cold room whacking butter with a rolling pin. Melissa Ng, a former pastry cook at Dominique Ansel Bakery, staged at a few other bakeries before starting at Arcade. "The atmosphere is very welcoming and hands on," she says. "Roger is patient and teaches me a lot." Amadou Iy, who was singled out by the *New York Times* for his delicious desserts at the now-closed Le Restaurant in Tribeca, is here to study bread and viennoiserie. "He's the man," says Amadou of Roger. "He's the guy who does everything."

Because production in the tiny space is limited, Roger came up with a creative solution to make a variety of loaves without having to mix a ton of doughs. "Your mixer has a certain capacity, so even if you want to make just one loaf, a mixer can't make that amount of dough efficiently," says Roger. He developed a system of "efficiency breads," mixing a few doughs in different permutations and combinations to achieve unique loaves. Focaccia, for instance, is a mixture of baguette, brioche, and mashed potatoes. Whole wheat plus sourdough equals miche. Chocolate bread is sourdough mixed with brioche. "It's not super rich and it's not super indulgent," says Roger.

Different goods are baked throughout the day, so there's always something at its freshest. First thing in the morning, you can get a warm demi-baguette with butter, one of life's great pleasures, for under \$2. At around 10:00 a.m., out comes the babka. Come noon, sandwiches fill the display, and the bread oven is cranked up to make pizza. The bakery is open on weekdays only from 8:00 a.m. to 4:00 p.m., but the idea is to serve locals and people who work in the neighborhood while letting the bakers keep sane hours.

A man wearing a hard hat comes in from a work site nearby. I asked him how he heard about Arcade. "I don't know," he shrugged. "My boss just said there's a good bakery there, go inside and get four baguettes."

"That's one of the nice things about a bakery," says Roger. "It's part of a community. That's how it is in France—you don't necessarily go across town to get your bread. You're going to go someplace convenient and local." ■



*in the pantry*

# CARDAMOM

THE QUEEN OF SPICES WILL ELEVATE YOUR BAKING GAME TO A WHOLE NEW LEVEL

BY MALIKA AMEEN

STYLING BY LUCY FINNEY

For me, the sweet scent of green cardamom evokes love. It is the smell of home, and a reminder of my mother's loving embrace. Faintly honeyed, floral, and citrusy, with an aftertaste that is warm, slightly peppery, and resinous. It is everything you long for in a spice—well rounded and complex, bold, but not overwhelming.

The fruit of an herb, “true” cardamom is native to India and a relative of the ginger family; it is graded by color and size. The deeper the green and the larger the pod, the higher the grade. The fruit is harvested when it is about three-fourths ripe, when its flavor and texture are optimal. (If left to ripen more, the pods split open, and the intensity of flavor dissipates.) After the pod is picked, it is air dried to preserve its deep green hue. The dried straw-like pod contains a mass of small, black, slightly sticky, aromatic seeds which can be used whole, or ground to a powder. A little goes a long way, and only a small amount is needed of this intensely aromatic spice to add a note of deliciousness to your baking creations.

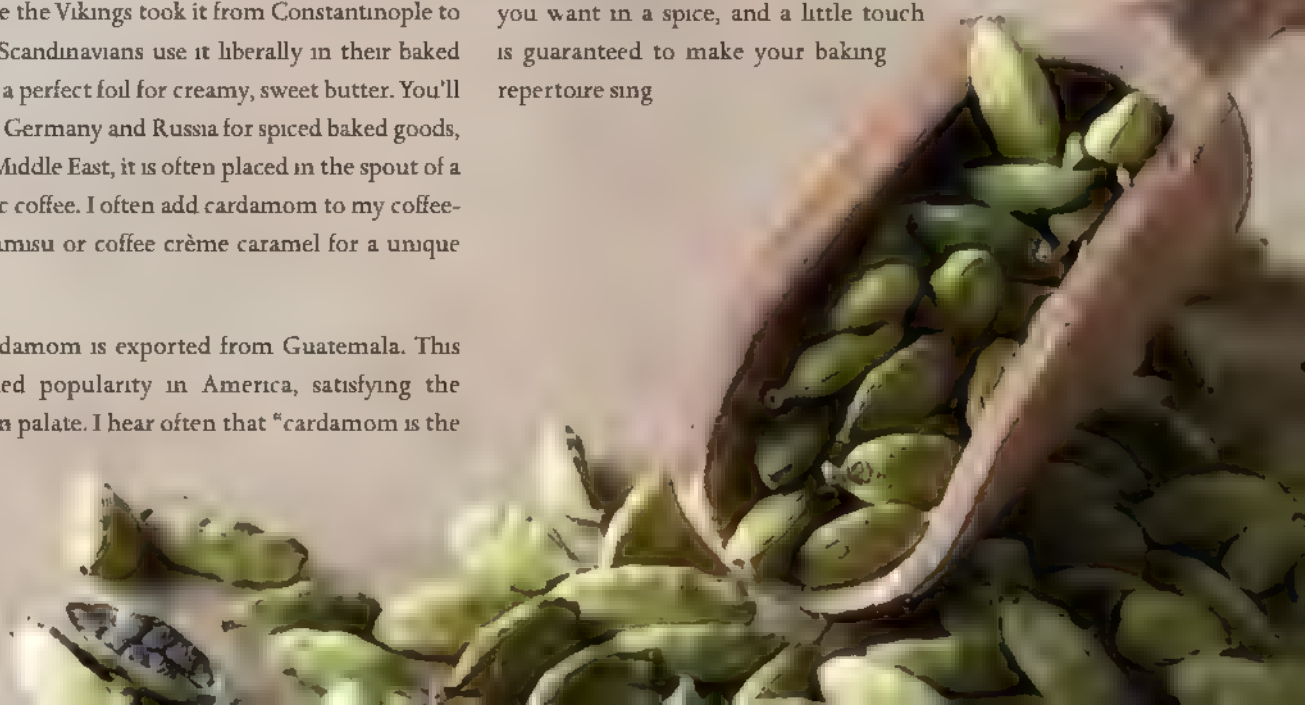
In Pakistan, where my parents originated, this ancient spice was used in both sweet and savory foods. In our home, the scent of cardamom, or *ilachu* (the word for cardamom in Urdu) wafted through the air as it was boiled vigorously into milky chai, infused into cooked milk for *Kulfi*, a creamy ice cream, or used to perfume our daily pot of fluffy basmati rice. My mother Amma's gentle kisses were fragrant with the spice as it is commonly used by South Asians as a breath freshener. The third most expensive spice in the world after saffron and vanilla, cardamom is most commonly known to flavor the curries of Pakistani and Indian cuisines. It has been used in the Indian subcontinent for roughly 2,000 years, but it is also used widely around the world in sweet rolls, breads, cakes, and cookies. Cardamom reached Europe along the caravan routes, where the Vikings took it from Constantinople to Scandinavia. Today, the Scandinavians use it liberally in their baked goods, as the rich spice is a perfect foil for creamy, sweet butter. You'll also find it widely used in Germany and Russia for spiced baked goods, including breads. In the Middle East, it is often placed in the spout of a pot to scent strong Arabic coffee. I often add cardamom to my coffee-flavored desserts like tiramisu or coffee crème caramel for a unique spin on a classic flavor.

Most of the world's cardamom is exported from Guatemala. This fragrant spice has gained popularity in America, satisfying the curiosity of the American palate. I hear often that “cardamom is the

new cinnamon” and how much bakers love its distinctive aroma, adding it to American desserts like carrot cake, crisps, muffins, and granola. In sweet applications, cardamom pairs well with rose, cinnamon, ginger, nutmeg, and saffron (just to name a few). Try substituting cardamom for cinnamon in apple pie. The inner black seeds contain oils that give cardamom its unique flavor, and it is best to peel away the outer papery husk just before using, or release their oils by smashing the pod with the flat edge of a knife as you would crush garlic.

Its citrusy notes pair well with the sweet and tart flavor of apples—and it will also make your kitchen smell amazing! Add cardamom sugar to your favorite shortbread recipe for an intriguing perfume that melds perfectly with creamy butter (I also love to add fresh orange zest and vanilla bean). I promise this will be the most memorable shortbread you have ever had. Cardamom also pairs magically with the mild flavor of dairy. Infuse it into milk or cream for your custard desserts and take them from mundane to memorable. (Cardamom-infused caramel ice cream, anyone?) My favorite pairing is with chocolate, where the cardamom's hypnotic aroma enhances the bitter notes. For me, the fragrance brings back the fondest memories of childhood, of my mother's *kheer* (rice pudding) gently boiling away on the stovetop with pods of cracked *ilachu*. It was always a treat, usually made on special occasions and holidays, and now it is the most requested item from her grandchildren.

It doesn't take long to understand why cardamom is often called the queen of spices. Its robust versatility brings richness without being heavy, and the scent is heightened when added to desserts. Its rounded, inimitable flavor—floral, sweet, warm, citrusy, and resinous—is everything you want in a spice, and a little touch is guaranteed to make your baking repertoire sing.



# 4 WAYS TO WORK CARDAMOM INTO YOUR BAKING GAME

1

Make cardamom sugar to keep on hand in the kitchen. Add 2 teaspoons (4 grams) ground cardamom to 1 cup (200 grams) granulated sugar, and use it wherever you might want sugar with extra kick. It's especially great in your favorite shortbread recipe.

3

Halve or quarter summer stone fruit, and place in a mixing bowl. Add just enough melted butter to coat, a splash of vanilla, and cardamom sugar. Roast at 400°F (200°C) until tender.

2

Infuse whole bruised cardamom pods into milk or cream as the base for custard desserts. Use 2 to 3 pods per cup of liquid. Bring the liquid and bruised pods to a boil, reduce heat, simmer for 3 to 4 minutes, and remove from heat to let the pods infuse for 10 minutes. Finish with a few drops of rosewater to taste (optional), and a pinch of sea salt. (To bruise a cardamom pod, place a few pods, 3 to 4 at a time, on a flat surface, such as a cutting board, and gently push down with the flat side of a large knife, partially cracking open the pod. Bruising releases cardamom's volatile oils and helps it meld with other flavors.)

4

Make a cardamom simple syrup to keep on hand for drinks or to finish baked desserts. Combine 1 cup (240 grams) water, 1 cup (336 grams) light-colored honey, and 6 to 7 slightly bruised cardamom pods. Cook over medium heat until honey is melted. Remove from heat, and steep for 1 hour. Strain. Lightly pour over cakes or cupcakes to impart extra moisture and spice. Or, simply use it to sweeten lemonade, coffee, or iced tea.

## CARDAMOM 101: A BUYER'S GUIDE

**HOW TO CHOOSE:** Choosing the best cardamom is all about using your sense of smell. The aroma should have a sharp gingery/minty smell that opens up your sinuses. Pods should be whole, and not split, and vibrant green is best. There is also yellow cardamom, whose color is a result of pods fully ripened on the vine. It is floral and fruity with a sweet/tart finish. Green cardamom can sometimes taste a little astringent, but yellow cardamom often doesn't—it's a matter of personal taste. Larger pods are the highest grades and best to buy. Avoid white cardamom, which has been treated with bleach.

**WHEN BUYING GROUND CARDAMOM,** the ground seeds should be a dark grayish-black color, not brown. If they are light, this is an indication that the outer pod/husk was also ground with the inner black seeds.

**BUY FROM A SPICE SHOP** if you can, but if not, don't fret! Many of the bigger grocery stores now have the option of buying loose spices. Bulk spices tend to be fresher and are a great way to ensure you are getting a better product. Big spice companies let cardamom sit in their warehouses for years at a time, which dissipates oils meaning less flavor and freshness.

**TWO FAVORITE SPICE PURVEYORS** ➤ Burlap & Barrel ([burlapandbarrel.com](http://burlapandbarrel.com)) and Curio Spice Co. ([curiospice.com](http://curiospice.com)) because they only sell the most recent harvests. Ethan Frisch, the owner of Burlap & Barrel, travels all over the world and works closely with farmers growing the best-quality product. They sell two types of cardamom: top-grade dark green extra jumbo, and the less-common yellow cardamom. Curio Spice works with Fair Trade farmers in Guatemala and sells fresh top-quality green cardamom. ■

## BAKE WITH CARDAMOM

In this issue, don't miss:

Tahini-Cardamom Shortbreads  
with Pistachios, page 39

Blushing Pear Pie, page 64

Chai Spice Caramel Pie, page 72

Butternut Squash Pudding with  
Cardamom Crème Fraîche and  
Caramelized Cashews, page 94



# The Great Tahini

IT'S TIME TO TAKE TAHINI BEYOND ITS STANDARD USE IN DIPS LIKE HUMMUS AND BABA GHANOUSH. HERE, THE PASTE—MADE FROM HULLED GROUND SESAME SEEDS—LEND A DELICATE NUTTINESS AND SUBTLE SAVORY NOTE TO YOUR FAVORITE SWEETS.

RECIPE DEVELOPMENT AND FOOD STYLING BY BEN MIMS / PHOTOGRAPHY AND STYLING BY MASON + DIXON



Tahini Shortcakes with Apricot Jam  
and Orange Blossom Whipped Cream  
page 39



**PRO TIP**

Allowing this cookie dough to rest overnight isn't essential, but it dramatically improves the texture of the cookies. If you like, simply refrigerate the dough for 1 hour, and proceed to baking cookies.







Homemade Halva  
page 40



## BANANA-SESAME CAKE WITH TAHINI-cream cheese swirl frosting

Makes 12 to 16 servings

*The bitterness of tahini is suited to sweet, tropical flavors like the banana in this sheet cake. Exceptionally moist, this cake will keep in the refrigerator without drying out for one week.*

- 2½ cups (313 grams) all-purpose flour
- ¼ cup (36 grams) toasted sesame seeds
- 1½ teaspoons (7.5 grams) baking soda
- 1½ teaspoons (4.5 grams) kosher salt, divided
- 2 cups (440 grams) firmly packed light brown sugar
- 1 cup (224 grams) toasted sesame oil
- ¾ cup (160 grams) whole buttermilk, room temperature
- 2 teaspoons (8 grams) vanilla extract, divided
- 4 large eggs (200 grams)
- 2 cups (454 grams) mashed banana (from about 6 very ripe bananas)
- 1 (8-ounce) package (225 grams) cream cheese, softened
- ¾ cup (113 grams) unsalted butter, softened
- 3 cups (360 grams) confectioners' sugar, sifted
- ¾ cup (64 grams) tahini

1. Preheat oven to 350°F (180°C). Grease and flour a 13x9-inch baking pan.
2. In a medium bowl, whisk together flour, ¼ cup (36 grams) sesame seeds, baking soda, and 1 teaspoon (3 grams) salt.
3. In a large bowl, whisk together brown sugar, oil, buttermilk, 1 teaspoon (4 grams) vanilla, and eggs until smooth. Add flour mixture to sugar mixture, and whisk just until combined. Stir in banana until smooth. Spoon batter into prepared pan, smoothing top.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool completely on a wire rack.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth, about 1 minute. Add confectioners' sugar, remaining 1 teaspoon (4 grams) vanilla, and remaining ½ teaspoon (1.5 grams) salt, and beat until fluffy, about 1 minute. Spread three-fourths of frosting onto cake, leaving a 1-inch border on all sides. Add tahini to remaining frosting in bowl, and beat at medium speed until smooth. Dollop tahini frosting over plain frosting, and using the blade of a table knife, swirl frostings together. Cut into squares to serve.

## WHITE CHOCOLATE-TAHINI BABKA

Makes 2 (9x5-inch) loaves

*Tahini and babka hail from the same area of the globe, so it's only natural to marry them together in this sweet bread, perfect for breakfast or drenched in custard for a rich bread pudding. White chocolate doesn't compete with the tahini but offers a smooth sweetness to balance the flavor, while orange zest delivers brightness to the heavy, sweet dough.*

- 4½ cups (531 grams) all-purpose flour
- ¾ cup (110 grams) firmly packed dark brown sugar
- 1 teaspoon (3 grams) kosher salt
- 3½ teaspoons (7 grams) instant yeast
- Finely grated zest of ½ orange (about 1 teaspoon)
- ½ cup (128 grams) tahini
- ½ cup (120 grams) warm water (120°F/49°C to 130°F/54°C)
- 3 large eggs (150 grams)
- ¾ cup (170 grams) unsalted butter, softened
- Ganache Filling (recipe follows)
- 9 ounces (250 grams) white chocolate\*, cut into ½-inch pieces
- Brown Sugar Syrup (recipe follows)

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, brown sugar, salt, yeast, and zest.
2. In a small bowl, whisk together tahini, ½ cup (120 grams) warm water, and eggs until smooth. With mixer on low speed, add tahini mixture to flour mixture, beating until dough comes together. Add butter, 1 tablespoon (14 grams) at a time, letting each tablespoon incorporate into dough before adding the next. Increase mixer speed to medium, and beat until smooth and elastic, about 10 minutes. Cover bowl with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
3. Divide dough in half, and shape each half into a ball. Roll each ball into a 12x10-inch rectangle. Spread half of Ganache Filling onto each rectangle, leaving a ½-inch border on one short side. Sprinkle chopped white chocolate over Ganache Filling. Brush unfilled short side of each rectangle with water. Starting with opposite short side, roll up dough, jelly-roll style, and press edges to seal. Place logs, seam side down, on a foil-lined baking sheet. Freeze for 15 minutes.

4. Spray 2 (9x5-inch) loaf pans with cooking spray. Line pans with parchment paper.
5. Transfer 1 log to a cutting board, and cut in

half lengthwise. Place 2 halves cut side up, and carefully twist dough pieces around each other, leaving cut sides up. Nestle dough twist in one prepared pan, tucking ends under if necessary. Repeat with remaining dough. Cover each loaf pan with a kitchen towel, and let stand at room temperature until dough rises to top of pans, 45 to 60 minutes.

6. Preheat oven to 350°F (180°C). Line a baking sheet with foil. Remove towels, and place loaf pans on prepared baking sheet.
7. Bake until deep golden brown on top and an instant-read thermometer inserted in center registers 190°F (88°C), 50 to 60 minutes, covering with foil to prevent excess browning after 20 minutes of baking, if necessary. Lightly drizzle warm Brown Sugar Syrup over each loaf. Let cool for 30 minutes to allow syrup to soak in completely. Remove from pans, and let cool completely on a wire rack.

\*High-quality white chocolate works best.

## GANACHE FILLING

Makes about 1½ cups

- ¾ cup (120 grams) heavy whipping cream
- ¾ cup (76 grams) unsalted butter
- 3 tablespoons (36 grams) granulated sugar
- ¼ teaspoon kosher salt
- 1 cup (170 grams) white chocolate morsels

1. In a small saucepan, bring cream, butter, sugar, and salt to a simmer over medium heat. Place white chocolate morsels in a medium bowl; pour hot cream over morsels. Let stand for 1 minute. Slowly whisk chocolate mixture, starting in center and working your way to edges, until smooth. Refrigerate until chilled and spreadable, at least 2 hours.

## BROWN SUGAR SYRUP

Makes ½ cup

- ¾ cup (73 grams) firmly packed light brown sugar
- ¾ cup (80 grams) water

1. In a small saucepan, bring brown sugar and ¾ cup (80 grams) water to a boil over medium heat, stirring until sugar is dissolved. Reduce heat to low, and keep warm until ready to use.

Banana-Sesame Cake with Tahini-Cream  
Cheese Swirl Frosting



## TAHINI SHORTCAKES WITH APRICOT JAM AND ORANGE BLOSSOM WHIPPED CREAM

Makes 9

*Shortcakes haven't evolved much since they met strawberries and whipped cream, but this recipe offers a Middle Eastern version just as sophisticated as the original. The tahini and buttermilk in the shortcake dough lend a light sourness to the shortcakes that is countered by the sharp sweetness of the apricot jam and perfumed with the citrusy scent of orange blossom water. Serve these shortcakes individually for teatime, or crumble and layer them with the jam and whipped cream for an elegant, unique trifle.*

- 1½ cups (219 grams) all-purpose flour
- 1 tablespoon plus 2 teaspoons (25 grams) baking powder
- 1 tablespoon (12 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (113 grams) unsalted butter, frozen
- 1 cup (240 grams) whole buttermilk, chilled
- ¾ cup (85 grams) tahini
- 1 cup (240 grams) heavy whipping cream, chilled
- ¾ cup (30 grams) confectioners' sugar, sifted
- 1½ cups (560 grams) apricot preserves
- 1 tablespoon (15 grams) orange blossom water

1. In a large bowl, whisk together flour, baking powder, granulated sugar, and salt. Using the large holes of a box grater, grate frozen butter into flour mixture, and toss to coat.
2. In a small bowl, stir together buttermilk and tahini. Add buttermilk mixture to flour mixture, stirring until a dough forms. Refrigerate for 30 minutes.
3. Preheat oven to 350°F (180°C). Line 2 baking sheets with parchment paper.
4. Using a 2-ounce ice cream scoop or ¾-cup measuring cup, scoop dough, and drop onto prepared pans.

5. Bake until lightly browned, about 30 minutes, rotating pans front to back and top to bottom halfway through baking. Let cool completely on a wire rack.

6. In the bowl of a stand mixer fitted with the paddle attachment, beat cream and confectioners' sugar at medium speed until stiff peaks form.

7. In a medium bowl, stir together preserves and orange blossom water until combined. Split shortcakes in half, and spread preserves onto bottom halves. Top with a dollop of whipped cream, and cover with top halves.

## TAHINI & MILK CHOCOLATE CHIP COOKIES

Makes about 48

*Chocolate chip cookies don't need any improving, but this tahini version balances the sometimes too-sweet cookie and gives it a brittle, crunchier texture. The milk chocolate chunks are superior to dark chocolate here, offering a creamy complement to the lean-tasting tahini.*

- 1½ cups (330 grams) firmly packed dark brown sugar
- 1 cup (256 grams) tahini
- 1 cup (227 grams) unsalted butter, melted and cooled
- 1 teaspoon (4 grams) vanilla extract
- 2 large eggs (100 grams)
- 2½ cups (313 grams) all-purpose flour
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (3.75 grams) baking soda
- 9 ounces (250 grams) high-quality milk chocolate, roughly chopped

Garnish: sesame seeds

1. Preheat oven to 350°F (180°C).
2. In a large bowl, stir together brown sugar, tahini, melted butter, and vanilla with a wooden spoon until smooth. Add eggs, and stir until combined.

3. In a medium bowl, whisk together flour, salt, and baking soda. Add flour mixture to sugar mixture, stirring just until combined. Stir in chopped chocolate. Refrigerate for at least 1 hour or overnight.

4. Using a 1-ounce ice cream scoop or heaping tablespoon, scoop dough, and roll into smooth balls. Place 12 balls each on 2 ungreased baking sheets. Lightly press each ball with the palm of your hand, and sprinkle with a pinch of sesame seeds, if desired.

5. Bake until set and lightly browned at the edges, 10 to 15 minutes, rotating pans front to back and top to bottom halfway through baking. Let cool on pans for 1 minute. Remove from pans, and let cool completely on wire racks. Repeat with remaining dough. Store in an airtight container for up to 5 days.

## TAHINI-CARDAMOM SHORTBREADS WITH PISTACHIOS

Makes 30

*Tahini is a natural match with shortbread because its slight drying effect produces a crumbly texture in baked goods, a boon to shortbread. This version adds buttery pistachios for color and crunch. A thick coating of confectioners' sugar sprinkled as soon as the cookies come out of the oven melds to the top, creating a snow-white, sweet layer to the nutty-toasty cookies.*

- ¾ cup (133 grams) granulated sugar
- ¾ teaspoon (1.5 grams) kosher salt
- ¾ teaspoon ground cardamom
- 1 cup (227 grams) unsalted butter, softened
- ¾ cup (64 grams) tahini
- 3 cups (375 grams) all-purpose flour
- ¾ cup (38 grams) roughly chopped pistachios
- ¾ cup (60 grams) confectioners' sugar

1. Preheat oven to 325°F (170°C). Line a 13x9-inch baking pan with parchment paper.



letting excess extend over sides of pan.  
 2. In the bowl of a stand mixer fitted with the paddle attachment, stir together granulated sugar, salt, and cardamom. With mixer on medium speed, add butter and tahini, beating until smooth, about 1 minute. Add flour, beating just until combined and crumbly. Reduce mixer speed to low, and beat for 10 minutes. (This amount of time helps develop some gluten, which you want to create the characteristic brittle texture of the shortbread.) Beat in pistachios.  
 3. Transfer dough to prepared pan, pressing into bottom. Using a paring knife, score dough into 2½x1½-inch rectangles. Prick dough all over with a fork, being careful to stay within lines of rectangles.  
 4. Bake until very light golden brown at the edges, about 40 minutes. Transfer pan to a wire rack, and cut along scored lines to separate rectangles while dough is still hot. Immediately dust top with confectioners sugar. Let cool completely in pan. Using excess parchment as handles, gently remove from pan, and break apart to serve.

## HOMEMADE HALVA

Makes 30

*This isn't technically how halva is made, but it gets close enough, tasting like a tahini-flavored filling of a Butterfinger candy bar. The fat and the bitter notes in the tahini create a smooth, crumbly, and less-sweet candy. Coat the halva bars in chocolate to make your own candy bars, or crumble the plain bars over chocolate ice cream for a sophisticated take on chocolate and peanut butter.*

- 1½ cups (384 grams) tahini
- ¾ teaspoon (2.25 grams) kosher salt
- 1 cup (200 grams) granulated sugar
- ¾ cup (255 grams) light corn syrup

- 2 tablespoons (30 grams) water
  - 1 tablespoon (14 grams) unsalted butter
  - 1 teaspoon (4 grams) vanilla extract
  - ¼ teaspoon (2.5 grams) baking soda
  - 1 teaspoon (3 grams) toasted sesame seeds
1. Preheat oven to 200°F (93°C). Line a 9-inch square baking pan with foil, letting excess extend over sides of pan. Spray with cooking spray.
  2. In a large heatproof bowl, combine tahini and salt. Place bowl in oven, and keep warm until ready to use.
  3. In a medium saucepan, stir together sugar, corn syrup, and 2 tablespoons (30 grams) water until smooth. Add butter, and bring to a boil over high heat, stirring until sugar is dissolved. Cook until a candy thermometer registers 285°F (141°C), about 10 minutes.
  4. In a small bowl, whisk together vanilla and baking soda. Carefully stir vanilla mixture into sugar mixture (syrup will foam and bubble up). Immediately pour syrup into warm tahini mixture, and using a heatproof spatula, fold together as quickly as possible (mixture does not have to be completely homogenous).
  5. Immediately scrape tahini mixture into prepared pan. Using the spatula, press into a flat, even layer. Immediately sprinkle with sesame seeds while tahini is still hot so they stick to the top. Let cool completely.
  6. Using excess foil as handles, remove halva, and peel off foil. Cut into 2x1-inch rectangles. Store in an airtight container for up to 5 days.

## BUYER'S GUIDE TO TAHINI

Ben offers his top picks for tahini, from artisanal to nationally known.

### SOOM SESAME PREMIUM TAHINI

A national brand based out of Philadelphia, Soom Foods sources its sesame seeds from Ethiopia, resulting in a flavor that lacks the bitterness of more cheaply produced tahini. [soomfoods.com](http://soomfoods.com); \$16.50/2 (11-ounce) jar.

### SEED + MILL ORGANIC PURE TAHINI

An artisanal brand from New York City, Seed + Mill organic, vegan, and gluten-free tahini is closer to a sesame butter than a paste because of its superior rich, creamy texture. [seedandmill.com](http://seedandmill.com); \$10/9-ounce jar.

### ONCE AGAIN ORGANIC SESAME TAHINI

Producing organic nut butters since the 1970s, Once Again is marked by its adorable raccoon logo and commitment to quality, ethically produced spreads. [onceagainnutbutter.com](http://onceagainnutbutter.com); \$112/12 (16-ounce) jars, or [amazon.com](http://amazon.com); \$15.49/16-ounce jar.

### KALUSTYAN'S TAHINI

A NYC specialty food store first opened in 1944, Kalustyan's makes a creamy in-house tahini that ships nationwide. [kalustyans.com](http://kalustyans.com); \$3.99/6-ounce "house brand" jar.

### AL WADI AL AKHDAR TAHINA

A staple in every Middle Eastern supply market, Al Wadi is a solid choice made from 100 percent sesame paste. Make sure to buy it from somewhere with lots of turnover so you know it's fresh. A lot of places let it sit on the shelf for too long and all tahini will go rancid quickly. [amazon.com](http://amazon.com); \$13.25/32-ounce jar.



# CRISS BAKING WITH

GET RESOURCEFUL WITH THE ROCK STAR FRUIT OF FALL: HOMEMADE APPLESAUCE BRINGS CRISP FLAVOR AND TENDER TEXTURE TO THESE AUTUMN-INSPIRED BAKED GOODS.

PHOTOGRAPHY BY WILLIAM DICKEY / RECIPE DEVELOPMENT AND FOOD STYLING BY JADE SINACORI / STYLING BY SIDNEY BRAGIEL



# CROSS, APPLESAUCE







Belgian Waffles with Maple  
Creme Fraiche & Candied Walnuts  
page 49



## MCINTOSH APPLESAUCE

Makes 3 cups

One of the most well-known varieties of apples, McIntosh are exceptionally juicy with a mellow sweet-tart flavor. This versatile sauce works in a wide range of recipes and blends beautifully with spices without being overpowering.

- 2 pounds (900 grams) McIntosh apples, unpeeled, cored and chopped
- 1 cup (240 grams) apple brandy
- $\frac{1}{2}$  cup (110 grams) firmly packed light brown sugar
- 2 tablespoons (30 grams) fresh lemon juice
- 1 tablespoon (12 grams) fruit pectin\*
- 1 teaspoon (6 grams) vanilla bean paste
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (2 grams) ground allspice
- 6 to 7 cinnamon sticks (20 grams)

1. In a large stockpot, bring all ingredients to a simmer over medium-low heat. Simmer until apples are tender, 20 to 30 minutes. Let cool to room temperature.

2. Using a handheld blender, blend until smooth\*\*. Strain mixture through a fine-mesh sieve, discarding apple skin. Cover and refrigerate for at least 2 hours before using. Refrigerate in an airtight container for up to 2 weeks.

\*We used Sure-Jell Premium Fruit Pectin.

\*\*You can also blend in the container of a blender or the work bowl of a food processor.

### PRO TIP

The sugar in applesauce acts as a preservative, so it will keep longer than fresh apples do.

## GRANNY SMITH APPLESAUCE

Makes 2 cups

Notorious for their bright green color and slightly sour taste, Granny Smith apples are more acidic than most apples and create a deliciously tart applesauce—perfect to upgrade your baked goods with an extra punch of flavor.

- 2 pounds (900 grams) Granny Smith apples, unpeeled, cored, and chopped
- 1 cup (240 grams) apple brandy
- $\frac{1}{2}$  cup (110 grams) firmly packed light brown sugar
- 2 tablespoons (30 grams) fresh lemon juice
- 1 tablespoon (12 grams) fruit pectin\*
- 1 teaspoon (6 grams) vanilla bean paste
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (2 grams) ground allspice
- 6 to 7 cinnamon sticks (20 grams)

1. In a large stockpot, bring all ingredients to a simmer over medium-low heat. Simmer until apples are tender, 20 to 30 minutes. Let cool to room temperature.

2. Using a handheld blender, blend until smooth\*\*. Strain mixture through a fine-mesh sieve, discarding apple skin. Cover and refrigerate for at least 2 hours before using. Refrigerate in an airtight container for up to 2 weeks.

\*We used Sure-Jell Premium Fruit Pectin.

\*\*You can also blend in the container of a blender or work bowl of a food processor.



## APPLE BUTTER BARS

Makes 9

*Applesauce keeps the thick, fudgy base of these bars moist and chewy, and a generous amount of butter rounds out the tartness of the Granny Smith Applesauce. On top, crispy old-fashioned oats and slivered almonds deliver a satisfying crunch.*

- $\frac{1}{2}$  cup (63 grams) all-purpose flour
- $\frac{1}{2}$  cup (48 grams) almond flour, toasted
- $\frac{1}{2}$  cup (40 grams) old-fashioned oats, toasted
- 6 tablespoons (84 grams) unsalted butter, melted
- $\frac{1}{4}$  cup (55 grams) firmly packed light brown sugar
- $\frac{1}{4}$  cup (50 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt
- $\frac{1}{8}$  teaspoon (1 gram) ground allspice
- $\frac{1}{4}$  cup (180 grams) Granny Smith Applesauce (recipe on page 46)
- Almond Crumble Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with baking spray with flour; line pan with parchment paper.
2. In a medium bowl, stir together flours, oats, melted butter, sugars, salt, and allspice until crumbly. Press mixture into bottom of prepared pan. Spread Granny Smith Applesauce on top. Sprinkle with Almond Crumble Topping.
3. Bake until golden brown and bubbly, 20 to 30 minutes. Let cool on a wire rack for 30 minutes. Refrigerate for at least 1 hour before serving. Wrap in plastic wrap, and refrigerate for up to 3 days.

### ALMOND CRUMBLE TOPPING

Makes 2 cups

- $\frac{1}{4}$  cup (85 grams) slivered almonds, toasted
- $\frac{1}{2}$  cup (63 grams) all-purpose flour
- $\frac{1}{2}$  cup (48 grams) almond flour, toasted
- $\frac{1}{2}$  cup (40 grams) old-fashioned oats, toasted

- $\frac{1}{4}$  cup (113 grams) cold unsalted butter, cubed
- $\frac{1}{4}$  cup (55 grams) firmly packed light brown sugar
- $\frac{1}{4}$  cup (50 grams) granulated sugar
- 1 teaspoon (3 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at medium speed just until combined, 3 to 4 minutes. Refrigerate for at least 30 minutes before using. Refrigerate in an airtight container for up to 1 week.



## PUMPKIN APPLE LOAF

Makes 1 (9x5-inch) loaf

*This spiced loaf gets its magic from the McIntosh apple. The subtly sweet applesauce fuses flawlessly with the pumpkin, while fresh pieces of apple give an unmistakable, straight-from-the-orchard flavor.*

- 1½ cups (217 grams) whole wheat flour
- 1 cup (125 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- 1 teaspoon (2 grams) ground cinnamon
- ¼ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1 gram) ground allspice
- ¼ teaspoon ground nutmeg
- 1 cup (244 grams) canned pumpkin
- ¾ cup (165 grams) firmly packed light brown sugar
- ¾ cup (120 grams) McIntosh Applesauce (recipe on page 46)
- ¾ cup (50 grams) granulated sugar
- 2 large eggs (100 grams)
- ¾ cup (93 grams) grated unpeeled McIntosh apple, squeezed dry

- ¾ cup (93 grams) chopped unpeeled McIntosh apple
- 1 whole McIntosh apple (185 grams) Crumble Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with cooking spray; line pan with parchment paper.
2. In a large bowl, whisk together flours, baking powder, baking soda, cinnamon, salt, allspice, and nutmeg.
3. In a medium bowl, stir together pumpkin, brown sugar, McIntosh Applesauce, granulated sugar, and eggs. Make a well in center of dry ingredients; add pumpkin mixture, stirring just until combined. Fold in grated and chopped apple.
4. Using a mandoline, thinly slice whole apple at the cross section. Line 3 slices along each long side of prepared pan.
5. Fill a 16-inch piping bag with batter, and pipe into perimeter of pan to ensure apple slices stay in place. Pipe remaining batter into pan, filling three-fourths full. Sprinkle with Crumble Topping.
6. Bake until a wooden pick inserted in center comes out clean, 50 to 60 minutes. Let cool

completely on a wire rack. Wrap tightly in plastic wrap, and refrigerate for up to 4 days. To freeze, wrap tightly in plastic wrap, and store in a heavy-duty resealable plastic bag. Freeze for up to 2 months.

### CRUMBLE TOPPING

Makes 1 cup

- ¾ cup (50 grams) granulated sugar
- ¾ cup (31 grams) all-purpose flour
- ¾ cup (24 grams) almond flour
- ¾ cup (20 grams) old-fashioned oats
- 2 tablespoons (28 grams) cold unsalted butter, cubed
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¼ teaspoon baking powder

1. In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at medium speed just until combined, 3 to 4 minutes. Refrigerate in an airtight container for up to 1 week.



## ALMOND FINANCIERS

Makes 12

*These bite-size beauties are your next excuse for bringing out the mini brioche à tête molds. In our take on the classic French teacake, toasted almond flour and browned butter imbue a nuttiness that balances the sweet tartness of the dried cranberries and applesauce.*

- $\frac{1}{2}$  cup (57 grams) unsalted butter, melted
  - $1\frac{1}{2}$  cups (284 grams) unsalted butter
  - $1\frac{1}{2}$  cups (144 grams) almond flour, toasted
  - $1\frac{1}{2}$  cups (150 grams) confectioners' sugar
  - $\frac{1}{2}$  cup (63 grams) all-purpose flour
  - $\frac{1}{2}$  teaspoon kosher salt
  - 4 large egg whites (120 grams), room temperature
  - 3 tablespoons (45 grams) fresh lemon juice
  - $\frac{1}{2}$  cup (80 grams) McIntosh Applesauce (recipe on page 46)
  - $\frac{1}{2}$  cup (43 grams) dried cranberries
  - 1 tablespoon (2 grams) lemon zest
  - 1 McIntosh apple (185 grams), thinly sliced
- Spiced Simple Syrup (recipe follows)

1. Preheat oven to 375°F (190°C). Brush melted butter into 12 (3-inch) brioche à tête molds.
2. In a medium saucepan, melt  $1\frac{1}{2}$  cups (284 grams) butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and let cool to room temperature. Reserve  $\frac{1}{2}$  cup (170 grams) browned butter. Refrigerate any leftovers for up to 1 week.
3. In the bowl of a stand mixer fitted with the paddle attachment, sift together almond flour, confectioners' sugar, all-purpose flour, and salt. With mixer on low speed, add egg whites, one at a time, beating well after each addition. Increase mixer speed to medium. Gradually add reserved  $\frac{1}{2}$  cup (170 grams) browned butter and lemon juice, beating until combined, stopping to scrape sides of bowl. Fold in McIntosh Applesauce, cranberries, and zest.
4. Pipe batter into prepared molds, filling each about three-fourths full. Layer apples slices across top of batter.
5. Bake for 20 minutes. Cover with foil, and bake 10 minutes more. Brush with warm Spiced Simple Syrup, and let stand for 10 minutes. Remove from molds, and serve warm. Refrigerate in an airtight container for up to 3 days. Freeze in an airtight container for up to 2 weeks.

## SPICED SIMPLE SYRUP

Makes  $\frac{1}{4}$  cup

- $\frac{1}{4}$  cup (60 grams) water
- $\frac{1}{4}$  cup (50 grams) granulated sugar
- $\frac{1}{4}$  teaspoon (1 gram) ground cinnamon
- $\frac{1}{4}$  teaspoon ground allspice

1. In a medium saucepan, heat  $\frac{1}{4}$  cup (60 grams) water and sugar over medium heat until sugar is dissolved. Remove from heat, and whisk in cinnamon and allspice. Use immediately, or cover and refrigerate for up to 1 week. Freeze in an airtight container for up to 2 weeks.

## ONE-LAYER APPLESAUCE CAKE

Makes 1 (8-inch) cake

*Burnt honey adds depth to the spicy ginger and rich mascarpone and cream cheese in this cake's frosting. As the honey cooks and caramelizes, it takes on a distinct nutty flavor and slight bitterness.*

- $\frac{1}{4}$  cup (113 grams) unsalted butter, melted
- $\frac{1}{2}$  cup plus 1 tablespoon (95 grams) whole milk
- $\frac{1}{4}$  cup (80 grams) sour cream
- 2 large eggs (100 grams)
- 2 tablespoons (42 grams) honey
- 1 tablespoon (15 grams) fresh lemon juice
- 2 teaspoons (4 grams) freshly grated ginger root
- $1\frac{1}{2}$  cups (250 grams) granulated sugar
- $1\frac{1}{2}$  cups (156 grams) all-purpose flour
- $\frac{1}{4}$  cup (72 grams) almond flour, toasted
- 2 teaspoons (6 grams) kosher salt
- $1\frac{1}{2}$  teaspoons (7.5 grams) baking powder
- $\frac{1}{4}$  cup (180 grams) McIntosh Applesauce, divided (recipe on page 46)

Burnt Honey & Ginger Cream Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a tall-sided 8-inch round cake pan with cooking spray; line pan with parchment paper, and spray pan again.
2. In a large bowl, whisk together melted butter, milk, sour cream, eggs, honey, lemon juice, and ginger. In a medium bowl, sift together sugar, flours, salt, and baking powder. Gradually whisk sugar mixture into butter mixture until combined.
3. Pour half of batter into prepared pan. Stir in  $\frac{1}{4}$  cup (60 grams) McIntosh Applesauce. Top

with remaining batter, and stir in remaining  $\frac{1}{2}$  cup (120 grams) McIntosh Applesauce.

4. Bake for 35 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, 30 to 40 minutes more. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack. Spread Burnt Honey & Ginger Cream Frosting on top and lightly on sides of cake. Serve immediately. Wrap tightly in plastic wrap, and refrigerate for up to 1 week, or freeze for up to 1 month.

## BURNT HONEY & GINGER CREAM FROSTING

Makes 2 cups

- $\frac{1}{2}$  cup (85 grams) light corn syrup
- 3 tablespoons (63 grams) honey
- 1 (8-ounce) package (225 grams) cream cheese, softened
- $\frac{1}{2}$  cup (112 grams) mascarpone cheese
- 1 tablespoon (6 grams) grated fresh ginger
- 1 cup (120 grams) confectioners' sugar

1. In a small saucepan, bring corn syrup and honey to a boil over medium heat. Cook, stirring with a rubber spatula, until honey is fragrant, 2 to 3 minutes. Transfer to a glass measuring cup, and let cool slightly.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and mascarpone at medium speed until creamy. Increase mixer speed to medium-high. Add honey mixture in a slow, steady stream, beating just until combined. Scrape sides of bowl, and beat in ginger. Reduce mixer speed to low. Gradually add confectioners' sugar, beating until fluffy. Refrigerate in an airtight container for up to 1 week.

## BELGIAN WAFFLES WITH MAPLE CRÈME FRAÎCHE & CANDIED WALNUTS

Makes 6 to 8

*The yeast in these waffles guarantees volume, while the addition of applesauce keeps them extra tender and fluffy. We infused Granny Smith apple peel, maple syrup, and ground spices into the milk prior to mixing the batter for a little added oomph of that signature fall flavor.*

- $1\frac{1}{2}$  cups (360 grams) whole milk
- 2 tablespoons (28 grams) unsalted butter
- 1 tablespoon (12 grams) plus  $\frac{1}{2}$  teaspoon (2 grams) granulated sugar, divided
- 1 tablespoon (21 grams) maple syrup

- 1 teaspoon (2 grams) ground cinnamon
- $\frac{1}{2}$  teaspoon (1 gram) ground allspice
- $\frac{1}{2}$  teaspoon (1 gram) ground cloves
- Peel of 1 Granny Smith apple (25 grams)
- $1\frac{1}{2}$  teaspoons (2.5 grams) instant yeast
- $2\frac{1}{2}$  cups (292 grams) all-purpose flour
- $\frac{1}{4}$  teaspoon (1.25 grams) baking powder
- 2 large egg yolks (37 grams)
- $\frac{3}{4}$  cup plus  $\frac{1}{2}$  cup (210 grams) Granny Smith Applesauce (recipe on page 46)
- 3 large egg whites (90 grams)
- $\frac{1}{4}$  teaspoon kosher salt
- Maple Crème Fraîche (recipe follows)
- Candied Walnuts (recipe follows)

1. In a medium saucepan, heat milk, butter, 1 tablespoon (12 grams) sugar, maple syrup, cinnamon, allspice, and cloves over medium heat until butter is melted. Remove from heat, and add apple peel. Cover with plastic wrap, and let cool for 15 minutes.
2. Remove apple peel, and discard. Add yeast to milk mixture, whisking until dissolved.
3. In a large bowl, whisk together flour and baking powder. Add milk mixture and egg yolks to flour mixture, whisking to combine. Stir in Granny Smith Applesauce.
4. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, salt, and remaining  $\frac{1}{4}$  teaspoon (2 grams) sugar at high speed until soft peaks form. Fold egg whites into batter. Refrigerate for 8 hours.
5. Preheat waffle press, and spray with cooking spray. Cook waffles according to manufacturer's instructions. Serve with Maple Crème Fraîche and Candied Walnuts. These waffles are best kept frozen in a heavy-duty resealable plastic bag for up to 2 months.

#### MAPLE CRÈME FRAÎCHE

Makes  $\frac{1}{2}$  cup

- $\frac{1}{2}$  cup (120 grams) crème fraîche
- $1\frac{1}{2}$  tablespoons (31.5 grams) maple syrup

1. In the bowl of a stand mixer fitted with the whisk attachment, beat crème fraîche and maple syrup at medium speed until thickened. Use immediately. Refrigerate in an airtight container for up to 2 days.

#### CANDIED WALNUTS

Makes  $\frac{1}{2}$  cup

- $\frac{1}{4}$  cup (85 grams) walnuts
- $\frac{1}{2}$  cup (73 grams) firmly packed light brown sugar
- $\frac{1}{4}$  teaspoon (1.5 grams) kosher salt
- 1 large egg white (30 grams), lightly beaten

1. Preheat oven to 350°F (180°C). Line a rimmed baking sheet with parchment paper.
2. In a large bowl, toss together walnuts, brown sugar, salt, and egg white until lightly coated. Spread in a single layer on prepared pan.
3. Bake until browned and crisp, 10 to 15 minutes. Let cool slightly before serving. In an area with low humidity at room temperature, walnuts can be stored in an airtight container for up to 5 days. ■



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THIS AUTUMN, WE'RE DIPPING INTO OUR OLIVE OIL

WHEEL OF OILS. IT'S THE PERFECT WAY TO

THE SIGNATURE FLAVOR OF SUPERIOR COLD-PRESSED,  
EXTRA-VIRGIN OLIVE OIL



Classic Olive Oil Cake  
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## HONEY CASHEW BUNDT CAKE

Makes 1 (8-cup) Bundt cake

*This ring-shaped delight is crowned with a warm cashew and honey caramel baked into the top like a traditional upside-down cake. For the ultimate decadent and gooey experience, serve this cake warm, before the caramel completely sets.*

- $\frac{3}{4}$  cup (150 grams) plus  $\frac{1}{4}$  cup (133 grams) granulated sugar, divided
- $\frac{1}{4}$  cup (57 grams) unsalted butter
- $\frac{1}{4}$  cup (85 grams) honey
- 1 cup (113 grams) cashew halves
- 3 large eggs (150 grams)
- $\frac{1}{4}$  cup (112 grams) extra-virgin olive oil
- $\frac{1}{4}$  cup (120 grams) whole milk
- $\frac{1}{4}$  teaspoon (2 grams) vanilla extract

- $\frac{1}{4}$  teaspoon (1 gram) almond extract
- $1\frac{1}{2}$  cups (188 grams) all-purpose flour
- $1\frac{1}{2}$  teaspoons (7.5 grams) baking powder
- $\frac{1}{2}$  teaspoon (1.5 grams) kosher salt

1. Preheat oven to 350°F (180°C). Spray an 8-cup Bundt pan with baking spray with flour.
2. In a small saucepan, bring  $\frac{1}{4}$  cup (66.5 grams) sugar, butter, and honey to a boil over medium heat. Add  $\frac{1}{4}$  cup (66.5 grams) sugar, and boil for 2 minutes. Stir in cashews. Pour two-thirds of mixture into prepared pan. Spread remaining mixture in a single layer on a sheet of parchment paper. Let cool, and reserve for serving
3. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs and remaining  $\frac{1}{4}$  cup (150 grams) sugar at high speed for

30 seconds. Add oil in a slow, steady stream, beating until combined. Add milk, beating until combined. Reduce mixer speed to low. Beat in extracts.

4. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to egg mixture, beating until combined, stopping to scrape sides of bowl. Pour batter over honey cashew mixture in pan
5. Bake until a wooden pick inserted near center comes out clean, 35 to 45 minutes. Let cool in pan for 5 minutes. Invert cake onto a serving plate, and replace any cashews on top that may have fallen into center. Serve warm with remaining honey cashew mixture.



## CLASSIC OLIVE OIL CAKE

Makes 1 (8-inch) cake

*A staple in most Mediterranean kitchens, this light and barely sweet cake is perfect for an afternoon snack or late morning tea. A final brush of olive oil just before serving brings the fruity flavor to the front of your palate as soon as you take a bite*

- 3 large eggs (150 grams)
- $\frac{1}{4}$  cup (150 grams) granulated sugar
- $\frac{1}{4}$  cup (112 grams) extra-virgin olive oil
- $\frac{1}{4}$  cup (120 grams) whole milk
- $\frac{1}{4}$  teaspoon (2 grams) vanilla extract
- $\frac{1}{4}$  teaspoon (1 gram) almond extract
- $1\frac{1}{2}$  cups (188 grams) all-purpose flour
- $1\frac{1}{2}$  teaspoons (7.5 grams) baking powder
- $\frac{1}{2}$  teaspoon (1.5 grams) kosher salt

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour; line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs and sugar at high speed for 30 seconds. Add oil in a slow, steady stream, beating until combined. Add milk, beating until combined. Reduce mixer speed to low. Beat in extracts.

3. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to egg mixture, beating until combined, stopping to scrape sides of bowl. Pour batter into prepared pan.

4. Bake until a wooden pick inserted in center comes out clean, 30 to 33 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Brush with fresh olive oil just before serving. Store at room temperature wrapped loosely in foil or plastic wrap.

## CARAMELIZED ONION, POLENTA, AND FRESH HERB OLIVE OIL LOAF

Makes 1 (9x5-inch) loaf

*This savory edition of our olive oil cake uses polenta to create a distinctly chewy texture similar to cornbread. Sweet caramelized onions and a bouquet of fresh herbs—rosemary, sage, and thyme—make this aromatic loaf a perfect accompaniment to dinner.*

- 1 tablespoon (14 grams) unsalted butter
  - 1 pound (453.5 grams) sweet yellow onions, sliced  $\frac{1}{4}$  inch thick
  - 1 tablespoon (15 grams) white balsamic vinegar
  - 4 large eggs (200 grams)
  - $\frac{1}{4}$  cup (168 grams) extra-virgin olive oil
  - $\frac{1}{4}$  cup (180 grams) whole milk
  - $2\frac{1}{4}$  cups (281 grams) all-purpose flour
  - $\frac{1}{4}$  cup (50 grams) fine-ground polenta
  - 1 tablespoon (2 grams) chopped fresh thyme
  - 1 tablespoon (2 grams) chopped fresh rosemary
  - 1 tablespoon (2 grams) chopped fresh sage
  - $2\frac{1}{4}$  teaspoons (11.25 grams) baking powder
  - 1 teaspoon (3 grams) kosher salt
  - $\frac{1}{2}$  teaspoon (1 gram) ground black pepper
- Crème fraîche, to serve  
Garnish: extra-virgin olive oil, ground black pepper

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with baking spray with flour.

2. In a medium skillet, heat butter over medium heat. Add onions; cook until translucent and softened, about 10 minutes. Reduce heat to low, and cook until onions turn a very dark golden brown color, about 2 hours, stirring every 10 minutes the first hour and every 5 minutes the second hour. (Be careful not to let onions burn.) When nearing the end of the second hour, stir and scrape any browned bits from bottom of pan. Increase heat to medium, and stir in vinegar, scraping browned bits from bottom of pan. Stir onions, and set aside to let cool.

3. Place eggs in the bowl of a stand mixer fitted with the whisk attachment. With mixer on high speed, add oil in a slow, steady stream until combined. Add milk, beating until combined.

4. In a medium bowl, whisk together flour, polenta, thyme, rosemary, sage, baking powder, salt, and pepper. Reduce mixer speed to low. Gradually add flour mixture to egg mixture, beating until combined. Fold in caramelized onions. Pour batter into prepared pan.

5. Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Serve with crème fraîche, and garnish with a drizzle of olive oil and a sprinkle of pepper, if desired. Store at room temperature wrapped in foil.

## LEMON SEMOLINA CAKE

Makes 1 (9-inch) cake

*Cling to the flavors of summer with this light citrus layer cake that's ideal for entertaining. Fluffy whipped mascarpone frosting works as a creamy counterpoint to acidic and savory flavors of fresh lemon and bright olive oil. For an extra dose of citrus, we top our cake with crisp, caramelized lemon slices.*

- 6 large eggs (300 grams)
  - $1\frac{1}{2}$  cups (300 grams) granulated sugar
  - 1 cup (224 grams) extra-virgin olive oil
  - 1 cup (240 grams) whole milk
  - 1 tablespoon (2 grams) lemon zest
  - 1 tablespoon (15 grams) fresh lemon juice
  - $\frac{1}{2}$  teaspoon (2 grams) vanilla extract
  - $2\frac{1}{4}$  cups (313 grams) all-purpose flour
  - $\frac{1}{4}$  cup (75 grams) semolina flour
  - 1 tablespoon (15 grams) baking powder
  - 1 teaspoon (3 grams) kosher salt
- Caramelized Lemons (recipe follows)  
Whipped Mascarpone (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 2 (9-inch) round cake pans with baking spray with flour; line bottom of pans with parchment paper.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs and sugar at high speed for 30 seconds. Add oil in a slow, steady stream, beating until combined. Add milk, beating until combined. Reduce mixer speed to low. Beat in lemon zest and juice and vanilla.
3. In a medium bowl, whisk together flours, baking powder, and salt. Gradually add flour mixture to egg mixture, beating until combined, stopping to scrape sides of bowl. Divide batter between prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 5 minutes. Remove from pans, and let cool completely on a wire rack. Brush top of cake layers with reserved lemon simple syrup from Caramelized Lemons. Spread half of Whipped Mascarpone onto one layer. Top with remaining cake layer, and spread with remaining Whipped Mascarpone. Garnish with Caramelized Lemons, if desired. Store in airtight container, and refrigerate for up to 3 days.

#### CARAMELIZED LEMONS

Makes 6 slices

- 1 cup (200 grams) granulated sugar, plus more for dusting
  - 1 cup (240 grams) water
  - 1 lemon (99 grams), sliced ½ inch thick
1. Line a rimmed baking sheet with parchment paper.
  2. In a medium skillet, bring sugar and 1 cup (240 grams) water to a boil over medium-high heat. Reduce heat to medium-low. Add lemon slices in a single layer. Cook until slices begin to turn translucent, 10 to 12 minutes. Remove from skillet, and place on prepared pan. Reserve ½ cup lemon simple syrup to brush on cake layers.
  3. Generously coat each lemon slice with additional sugar. Turn slices, and repeat. Cover with plastic wrap, and let stand overnight.
  4. Dust excess sugar off slices, and place on a large sheet of foil. Using a handheld kitchen torch or broiler, carefully brown one side of slices. Let stand for 5 minutes before placing on cake.

#### WHIPPED MASCARPONE

Makes about 5 cups

- 1 cup (225 grams) mascarpone cheese, chilled
  - 1 cup (120 grams) confectioners' sugar
  - 2 cups (480 grams) heavy whipping cream
1. In the bowl of a stand mixer fitted with the whisk attachment, beat mascarpone and confectioners' sugar at medium speed until smooth. Reduce mixer speed to low. Add cream, beating until combined. Increase mixer speed to medium-high, and beat until soft peaks form, 3 to 4 minutes. If mixture is too soft, continue beating in 10-second intervals until desired consistency is reached.

#### WHICH OLIVE OIL?

Olive oils, much like wine, vary wildly in quality and flavor. Here's how to pick the best for baking

##### EXTRA VIRGIN LABEL

Double check to make sure the bottle label says "Extra Virgin" and not "Light Olive Oil" or simply "Olive Oil." Products missing the distinction of "Extra Virgin" have been processed to the point that the essential olive taste is missing.

##### DARK, OPAQUE BOTTLE

Sunlight strips olive oil of its nutrients, so look for glass containers, the darker the better.

##### "BEST BY" DATES

Quality olive oil should have a "best by" date, and the truly superior brands will have a "harvest date," indicating when the olives were picked and pressed. Note that the "best by" date usually equals two years from the "harvest date," so buy something as far ahead of that date as possible.

##### THE SEAL OF APPROVAL

There are several watchdog organizations that will grant their seal to quality olive oils. Look for seals from the PDO (European Union's Protected Designation of Origin), USDA Organic, California Olive Oil Council, or Italy's DOP. 





# the essential...PIE

USE OUR PRIMER TO BAKE THE PIE OF YOUR DREAMS, FROM THE CRUST UP

BY SOPHIA JONES

*F*ew desserts can outshine a fresh slice of homemade pie. Whether you're looking for a grand finale for your Thanksgiving feast or craving something sweet for a Saturday, we've come up with reliable recipes, expert tips, and helpful hacks to turn even a novice baker into a pie master.

We firmly believe your piecrust shouldn't just be a vessel for your filling. It's the foundation for your pie. So, we start there, sharing our favorite, foolproof piecrust recipes: Traditional American Piecrust, Pâte Brisée, and Crumb Crust. Over the next few pages we break the pie-making process down step-by-step—mixing your dough, weaving a beautiful lattice, creating crave-able fillings—to give you the know-how to make presentation-worthy pies all year long.

PHOTOGRAPHY BY  
MARCY BLACK SIMPSON  
STYLING BY MARY BETH JONES  
RECIPE DEVELOPMENT AND FOOD  
STYLING BY NANCY HUGHES



## KNOW YOUR INGREDIENTS

Here's how each ingredient does its part to result in the perfect piecrust.

**FLOUR** is the solid that gives structure to the dough. It's important to pick flour with a lower protein level, like all-purpose or pastry flour. When you mix water and flour, gluten forms. With less protein, there will be less gluten development and a lighter crust.

**FAT** ensures flakiness by serving as a spacer between layers of dough. The larger the pieces of fat, the flakier the crust becomes. It also keeps the dough tender by coating the flour proteins. There are several fat options—shortening, butter, lard, and oil—and all lend different results. If you choose a solid fat, cold and firm works best! Due to its water content, butter makes the flakiest crust.

**SALT** boosts the flavor by counteracting any bitterness and is a helpful binder for the other ingredients. We like kosher because it's not as dense as plain table salt and is additive free

**ICE WATER** serves as the binder. When mixed with flour, water gives dough the structure it needs to form gluten and hold together. The amount of water you use is critical. Too much, and your crust will be too tough. Too little, and your crust will be too crumbly. Cold ice water helps the fat remain cold and solid, giving you a more flaky crust.



# Traditional American Piecrust

This is the quintessential piecrust. Four simple ingredients—flour, fat, salt, and liquid—fuse to produce a golden, buttery crust with delicate flakes and divine tenderness. (We use butter for the fat and ice water for the liquid.) Our Traditional American Piecrust has more liquid than Pâte Brisée (page 66), which encourages gluten development to make a stronger, sturdier crust for denser fillings. The excess water also increases the amount of steam while baking, which causes the crust to lift and puff.

The character of your piecrust depends on how you incorporate the fat with the flour. The key to flakiness in our Traditional American Piecrust is minimal mixing with cut-in butter, kept in tiny, whole pieces that are evenly dispersed throughout the dough. As the butter melts in the oven, it gives off water that turns to steam. The super-heated steam puffs up and separates the layers of dough. Whether you mix your dough by hand or use a food processor, the goal is to surround small bits of fat with flour and keep it cold.

## TRADITIONAL AMERICAN PIECRUST

Makes 1 (9-inch) crust

*Meet your new go-to pie dough. This crust's paper-thin layers will melt in your mouth, while effortlessly holding the heaviest of fruit fillings. Its easy-to-handle dough makes it great for lattice designs.*

- 1½ cups (188 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ¼ cup (80 grams) ice water

1. In the work bowl of a food processor, place flour and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, pour ¼ cup (80 grams) ice water through food chute in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months

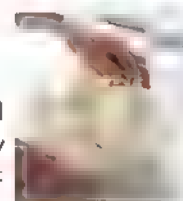
**Note:** Press the dough into a disk rather than shaping it into a ball to allow it to chill faster. This will also make the dough easier to roll out

## MIX YOUR DOUGH

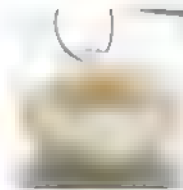
Mix the Traditional American Piecrust dough by hand or with a food processor. We found that using a food processor is not only more efficient, but it keeps the ingredients colder, and therefore, results in a flakier crust. Mixing by hand, however, allows you to monitor the size of the butter pieces in the flour.

### MIXING BY HAND.

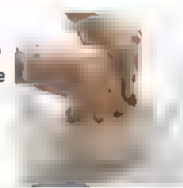
1. Whisk dry ingredients in a large bowl. Using a pastry blender, cut chilled butter into flour. (A pastry blender limits the amount of contact with warm hands.) Gently work butter in with your hands until mixture is crumbly, leaving some of the butter in larger, pea-size pieces.



2. Make a well in the center of mixture, and slowly add 1 tablespoon (15 grams) ice water at a time to bind the mixture together.



3. Using your fingers, stir, toss, and massage mixture until it comes together and forms a dough.



### USING A FOOD PROCESSOR.

This is how your dough will look once mixed in a food processor. The dough may appear crumbly. It should be moist and hold together when squeezed, without being sticky.



**PRO TIP**

If your fruit pies tend to be runny, precook half your filling to ensure that it is thick enough. Take half of the fruit-sugar-starch mixture, and bring it to a boil. Simmer for 2 to 3 minutes. Remove from heat, and stir in the remaining raw fruit. The uncooked fruit will help your thickened filling retain its texture.



## BLUSHING PEAR PIE

Makes 1 (9-inch) pie

*Roasted beets deliver subtle, earthy tones that complement the sweet pears and nutty crumb topping.*

Traditional American Piecrust (recipe on page 62)

- ½ cup (83 grams) diced roasted beet\*
- ½ cup (67 grams) granulated sugar
- ¼ cup (55 grams) firmly packed light brown sugar
- 3 tablespoons (24 grams) all-purpose flour
- 2 teaspoons (1 gram) lemon zest
- 2 tablespoons (30 grams) fresh lemon juice
- 2 teaspoons (10 grams) apple cider vinegar
- 1 teaspoon grated fresh ginger
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground black pepper
- ½ teaspoon (1 gram) ground cardamom
- 3 to 4 dashes bitters
- 8 cups (928 grams) ¼-inch-thick sliced peeled Bosc pears

Almond Oat Crumble (recipe follows)

1. On a lightly floured surface, roll Traditional American Piecrust into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim dough to ½ inch beyond edge of plate. Fold edges under. Using kitchen scissors, make 2 (45-degree) cuts into folded edge ¼ inch apart, being careful not to cut all the way through the dough. Twist cut piece of dough, and tuck pointed end underneath crust. Make another ¼-inch cut, twist, and tuck under. Repeat procedure around pie until you reach the first cut. Freeze for 20 minutes.
2. Preheat oven to 375°F (190°C).
3. In the work bowl of a food processor, combine beet, sugars, flour, lemon zest and juice, vinegar, ginger, salt, pepper, cardamom, and bitters; process until puréed. Place pears in a medium bowl; pour beet mixture over pears, and stir to combine. Spoon into prepared crust.
4. Bake for 30 minutes. Top with Almond Oat Crumble, and bake until bubbly, about 30 minutes more, covering with foil to prevent excess browning, if necessary. Let cool for 1 hour; serve warm.

*\*To roast a beet, cut off stem, coat in 1 tablespoon (14 grams) olive oil, and wrap in foil. Roast in a 400°F (200°C) oven until soft, about 1 hour. Let cool for 15 minutes. Remove foil, and let cool 10 minutes more. Rub with a paper towel to peel. Refrigerate for up to 5 days.*

## ALMOND OAT CRUMBLE

Makes about 2 cups

- 1 cup (80 grams) old-fashioned oats

- ½ cup (48 grams) almond meal
- ½ cup (73 grams) firmly packed light brown sugar
- ¼ cup (31 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) unsalted butter, cubed
- ½ cup (57 grams) chopped pecans

5. In a small bowl, whisk together oats, almond meal, brown sugar, flour, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Stir in pecans. Refrigerate for up to 5 days

## APPLE CHEDDAR PIE

Makes 1 (9-inch) pie

*For this modern twist on traditional apple pie, we use two crusts, our Traditional American Piecrust and a Cheddar Cheese Piecrust, to create a marbled look.*

Traditional American Piecrust (recipe on page 62)  
Cheddar Cheese Piecrust (recipe follows)

- 8 cups (884 grams) ¼-inch-thick sliced peeled Granny Smith apples\*
- ½ cup (73 grams) firmly packed light brown sugar
- 2 tablespoons (16 grams) all-purpose flour
- 1 teaspoon lemon zest
- 2 tablespoons (30 grams) fresh lemon juice
- 1 teaspoon (2 grams) ground black pepper
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cinnamon
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) heavy whipping cream
- 1 tablespoon (12 grams) turbinado sugar

1. Preheat oven to 375°F (190°C)
2. On a lightly floured surface, roll Traditional American Piecrust into an 18x3-inch rectangle. Repeat procedure with Cheddar Cheese Piecrust. Place Traditional American Piecrust on top of Cheddar Cheese Piecrust. Starting with one long side, roll into a log, jelly-roll style, and pinch seam to seal. Wrap in plastic wrap, and refrigerate for 20 minutes.
3. On a lightly floured surface, cut dough crosswise into 2 (1½-inch-long) logs. Stand up logs vertically. Roll half of dough into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides.
4. In a large bowl, combine apple slices, brown sugar, flour, lemon zest and juice, pepper, salt, nutmeg, and cinnamon. Spoon apple mixture into prepared crust.

5. Roll remaining dough into a 12-inch square. Cut into 6 (2-inch-wide) strips. Place 3 dough strips vertically on pie, spacing evenly apart. Fold back alternating strips, and place one dough strip horizontally across vertical strips; unfold folded strips. Fold back center vertical strip, and place another horizontal strip across first strips, spacing evenly. Unfold vertical folded strip, then fold back alternating vertical strips. Place another horizontal strip across vertical strip, spacing evenly. Unfold vertical folded strips.

6. Trim lattice until it meets the inside of the pan's lip. Trim overhang to ½ inch beyond pan's lip. Roll trimmed overhang over so that it is even with inside lip of the pan, pressing down to make it adhere. Crimp as desired. (See page 68 for visual how-to guide.)

7. In a small bowl, whisk together egg and cream. Brush dough with egg wash. Sprinkle with turbinado sugar.

8. Bake until crust is golden brown and filling is bubbly, about 1 hour, covering with foil to prevent excess browning, if necessary. Let cool slightly; serve warm.

*\*While we prefer to use Granny Smith, it's fine to combine three to four kinds of apples in an apple pie. Be sure to use ones with low water content, such as Macoun, Cortland, Golden Delicious, York Imperial, or Pink Lady.*

## CHEDDAR CHEESE PIECRUST

Makes 1 (9-inch) crust

- 1¼ cups (156 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) ground mustard
- ½ teaspoon (1 gram) smoked paprika
- 1 cup (100 grams) freshly grated extra sharp Cheddar cheese
- ¼ cup (57 grams) cold unsalted butter, cubed
- ¼ cup (60 grams) ice water

1. In the work bowl of a food processor, place flour, salt, mustard, and paprika; pulse until combined. Add Cheddar and cold butter, and pulse until mixture is crumbly. With processor running, pour ¼ cup (60 grams) ice water through food chute in a slow, steady stream just until dough comes together. (Mixture may appear crumbly. It should be moist and hold together when pinched.) Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months



Honey Nut Pie  
page 67

Mexican Chocolate Fudge Pie  
page 67



## Pâte Brisée

Brisée is the French term for “broken,” referencing the broken pieces of fat in this shortcrust’s dough. For the Pâte Brisée, we mix flour, salt, sugar, butter, and ice water in a traditional 3:2:1 ratio: three parts flour, two parts fat, and one part liquid. The addition of sugar in the Pâte Brisée wrecks gluten formation, and makes for a crust with some crunch to it. Sugar is hygroscopic, meaning it draws water to it, which helps the dough retain some moisture. Because it caramelizes in heat, sugar also gives the crust a deeper golden color when baked. Because Pâte Brisée has less liquid and less gluten development, it has finer, more delicate crumb than the Traditional American Piecrust. Pâte Brisée is traditionally mixed by frissage, using the heel of your hand to rub and smear butter pieces into the dough. This also causes its texture to be more tender than the traditional crust because the fat is more thoroughly worked into the dough. (The butter is blended with the flour, rather than cut in.) The use of a stand mixer imitates this frissage motion.

### PÂTE BRISÉE

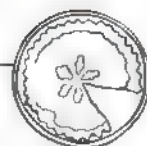
Makes 1 (9-inch) crust

*Because of its mixing method and smaller amount of sugar, Pâte Brisée is sturdier and easier to handle than other forms of shortcrust, like pâte sucrée, which makes it perfect for pies.*

- 1½ cups (188 grams) all-purpose flour
- 1½ teaspoons (6 grams) granulated sugar
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (113 grams) cold unsalted butter, cubed
- ¼ cup (60 grams) ice water

1. In the bowl of a stand mixer fitted with the paddle attachment, beat flour, sugar, and salt at low speed until combined. Increase mixer speed to medium-low. Add cold butter, and beat until mixture is crumbly. With mixer running, add ¼ cup (60 grams) ice water, beating until dough comes together. Turn out dough, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 30 minutes. Dough may be refrigerated for up to 3 days or frozen for up to 2 months.

**Note:** Chilling the Pâte Brisée and the Traditional American Piecrust dough is crucial. The butter needs to stay cold, and the flour needs time to fully absorb water before it’s rolled out. If you choose to refrigerate the dough for longer than the required 30 minutes, let it warm up on the counter for 10 minutes before rolling it out.



### PICK YOUR PAN

When choosing a pie pan, the most important thing to remember is your crust needs to cook fast. All shape and flakiness will be lost if the fat melts before the protein structure starts to set.

**GLASS** pans conduct heat evenly, giving your crust the most thorough bake. While other materials bake by heat conduction only, glass bakes by both conduction and radiant heat energy. This allows the heat to go directly through glass to the crust.

**CERAMIC** pans are the most beautiful and also conduct heat fairly evenly, but unlike glass, you can’t see through them to determine if your crust is done.

**METAL** pans brown crust more quickly because they become hotter in the oven. Get one with a dull finish rather than a shiny one. (Dark or dull metal pans absorb heat and bake faster than shiny pans.) Heavier metal pans made of a good heat conductor, like aluminum, give you a more evenly baked crust than thinner, less conductive metal surfaces like tin.

### PRO TIP

Embellish your pie dough before baking. To enhance browning, lightly brush with milk or cream. For more crunch and shine, lightly brush with water, and top with sparkling white sugar.

## MEXICAN CHOCOLATE FUDGE PIE

Makes 1 (9-inch) pie

*Guajillo chili and cayenne pepper give this fudge pie spicy depth and a kick. Velvety cocoa notes and a light dusting of confectioners' sugar curb the heat.*

**Pâte Brisée** (recipe on page 66)

- ½ cup (120 grams) heavy whipping cream
  - ½ cup (120 grams) whole milk
  - ¼ cup (57 grams) unsalted butter
  - 5 ounces (150 grams) chopped semisweet chocolate
  - 3 ounces (85 grams) chopped Mexican chili chocolate\*
  - 1½ cups (300 grams) granulated sugar
  - ¾ cup (64 grams) unsweetened cocoa powder
  - ¼ cup (31 grams) all-purpose flour
  - 2 tablespoons (18 grams) cornmeal
  - ½ teaspoon (1.5 grams) kosher salt
  - ¼ teaspoon cayenne pepper
  - 2 large eggs (100 grams)
  - 3 large egg yolks (56 grams)
  - 1 tablespoon (15 grams) apple cider vinegar
- Garnish:** confectioners' sugar

1. On a lightly floured surface, roll Pâte Brisée into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim dough to ½ inch beyond edge of plate. Fold edges under. Using kitchen scissors, make 2 (45-degree) cuts into folded edge ¼ inch apart, being careful not to cut all the way through the dough. Lay dough piece over to one side. Make another ¼-inch cut, and lay to the other side. Repeat procedure around pie until you reach the first cut. Freeze for 20 minutes.
2. Preheat oven to 350°F (180°C).
3. In a medium saucepan, cook cream, milk, butter, and chocolates over medium-low heat, stirring frequently, until chocolate is melted and smooth. Remove from heat. Let stand for 2 minutes.
4. In a medium bowl, whisk together granulated sugar, cocoa, flour, cornmeal, salt, and cayenne pepper. Add sugar mixture to chocolate mixture, and whisk to combine. Add eggs, egg yolks, and vinegar, whisking until well combined. Spoon filling into prepared crust.
5. Bake until center is set, 35 to 45 minutes, covering crust with foil after 20 minutes of baking to prevent excess browning. Let cool on a wire rack for 20 minutes; serve warm. Dust with confectioners' sugar, if desired.

\*We used Taza Guajillo Chili Mexican Chocolate

## HONEY NUT PIE

Makes 1 (9-inch) pie

*If you like a pie with some crunch, this is the recipe for you. Our remix on the classic pecan pie abounds with texture. Smooth orange blossom honey and a tender Pâte Brisée crust soften the unique blend of pine nuts, hazelnuts, pecans, and walnuts.*

**Pâte Brisée** (recipe on page 66)

- ½ cup (100 grams) granulated sugar
- ¼ cup (113 grams) orange blossom honey
- ¼ cup (85 grams) light corn syrup
- 1 teaspoon (3 grams) kosher salt
- ¼ cup (170 grams) unsalted butter, cubed
- ½ cup (120 grams) heavy whipping cream
- 1 large egg (50 grams)
- 1 large egg yolk (19 grams)
- ½ cup (57 grams) pine nuts
- ½ cup (57 grams) chopped pecans
- ½ cup (57 grams) chopped walnuts
- ½ cup (57 grams) chopped hazelnuts, toasted and skins removed

1. On a lightly floured surface, roll Pâte Brisée into a 12-inch circle. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Trim dough to ½ inch beyond edge of plate. Fold edges under, and crimp as desired. Freeze for 20 minutes.
2. Preheat oven to 350°F (180°C).
3. Top dough with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights.
4. Bake until edges are set and golden brown, about 12 minutes. Carefully remove paper and weights. Bake 8 minutes more. Let cool completely.
5. In a medium saucepan, bring sugar, honey, corn syrup, and salt to a boil over medium heat, stirring until sugar is dissolved. Add butter, whisking to combine. Transfer to a medium bowl, and let cool for 30 minutes.
6. Whisk cream, egg, and egg yolk into honey mixture. Arrange nuts in bottom of prepared crust. Pour honey mixture over nuts.
7. Bake until crust is golden brown and center is set, 50 minutes to 1 hour, covering crust with foil to prevent excess browning, if necessary. Let cool completely on a wire rack.

## TAKE IT TO THE OVEN

It's time to bake your pie



**TURN IT UP.** High heat creates the flakiest crust because it sets the crust's structure early before the fat melts. It also forces steam out of the butter.

**PLACE YOUR PIE.** If you have a bottom-heating element, bake pies on the lowest oven rack during the first 20 minutes of baking. Then move to the center rack. This helps brown the bottom of your crust, and prevents a soggy bottom. If your oven's heating element is at the top, use the center rack.

**COOL IT.** Fruit pies and custard pies should cool at least one hour before slicing. If you want to serve your pie warm, it is best to let it cool completely, then reheat the whole pie at 350°F (180°C), covered loosely with foil for 15 to 20 minutes.

## TROUBLESHOOTING COMMON PIE PROBLEMS

Use these simple tips to save the day.

**YOUR DOUGH IS TOO DRY.** If your dough crumbles and breaks when you roll it out, sprinkle some cold water over the dough and gently work it in with your fingers. If your dough gets too warm, refrigerate it for 15 minutes before you try to roll it out again.

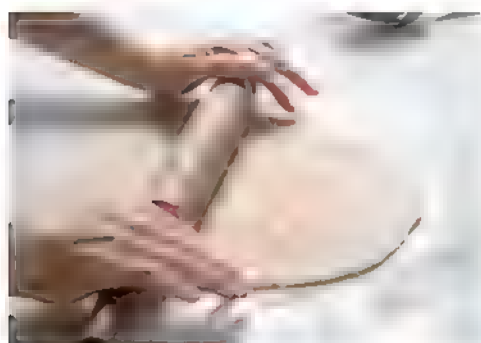
**YOUR DOUGH IS TOO STICKY.** First, make sure your oven is off. You want everything to be cold, including the room and the counter. Remember to gently rotate your dough each time you go over it with the pin to keep it from sticking to the surface. If it won't turn, carefully lift it up, and add a little more flour on the surface.

**YOUR PEECRUSTS TEND TO HAVE SOGGY BOTTOMS.** Brush your prepared dough with egg white or melted butter, and chill before adding the filling. This creates a barrier between the filling's moisture and the crust.



# Handling Your Dough

Cold ingredients and limited handling create the flakiest crust, so it's important to be methodical when getting your dough ready to bake. When rolling out your dough, using a dowel or French rolling pin without handles is best. Be careful not to use too much flour, or your crust will be too tough. Follow these steps to create a beautiful, oven-ready pie.



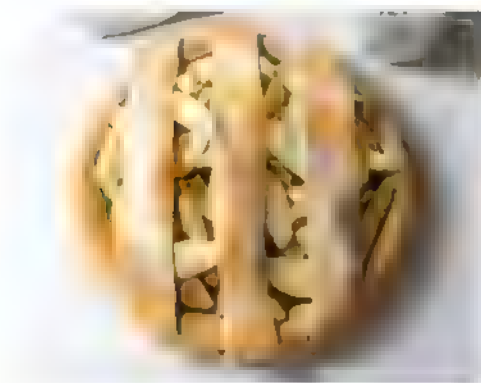
1. Roll chilled dough from center outward using firm steady pressure. Avoid pressing down on edges so they don't become too thin. Give pie dough a quarter turn, and roll again. Lightly flour underneath dough as necessary to prevent sticking. If dough becomes too soft or warm, return it to refrigerator for 15 minutes before working again.



2. Repeat rolling and turning steps until dough is wide enough to overhang pie plate by 1 to 2 inches. For a standard 9 inch pie plate, we roll the crust to 12 inches. To transfer dough to plate, place pin about 2 inches from top of rolled out dough circle. Fold top edge of dough over rolling pin, and turn once to loosely roll around pin. Lift the pin, and carefully move to middle of the plate and unfold dough.



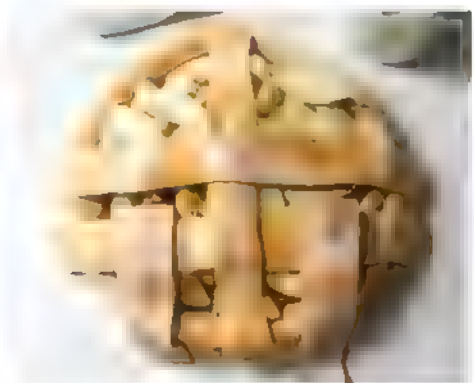
3. Gently lift dough around edges, and press into corners of pan. Let the dough fall into the pan rather than stretching it into place. Let excess dough hang over edge.



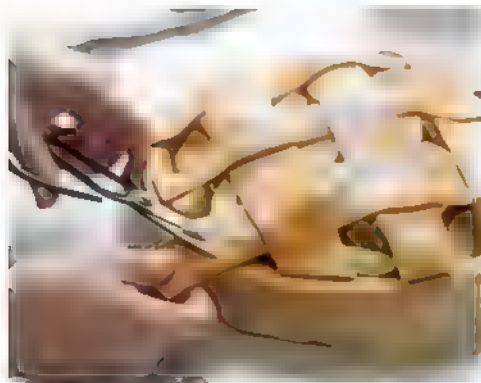
4. On a lightly floured surface, roll remaining dough into a 12 inch square. Cut into 6 (2 inch-wide) strips. Place 3 dough strips vertically on pie, spacing evenly apart.



5. Fold back center vertical strip, and place a strip horizontally across first strips. Unfold vertical folded strip.



6. Fold back alternating vertical strips, and place another dough strip horizontally across vertical strips, spacing evenly. Unfold folded strips. Repeat steps 5 and 6 until lattice design is complete. If dough becomes too soft or warm, return it to refrigerator for 15 minutes before working again.



7. Using sharp kitchen scissors, trim lattice until it meets the inside of the pan's lip. Trim overhang to 1/2 inch beyond pan's lip.



8. Roll trimmed overhang over so that it is even with inside lip of the pan, pressing down to make it adhere.



9. Create fluted ridges perpendicular to edge of pie plate with one hand on the inside of the edge and one hand on the outside. Using thumb of your inside hand, push the dough between the thumb and index finger of your outside hand to form a "U" shape with the dough. Repeat this motion around the edge, spacing your flutes about an inch apart.





## Crumb Crust

Crisp and crunchy, crumb crusts are just as delicious as your standard piecrust, but even easier to make. Best for holding lighter fillings, crumb crusts are a wonderful way to turn up the texture and flavor—whether you're looking for a sweet or salty boost. These crusts can be made with everything from cookies and crackers to nuts and ice cream cones. Graham crackers, gingersnaps, vanilla and chocolate wafers, and shortbread are most commonly used for cookie crumb crusts. Because they are subtly salty and a bit buttery, pretzels and saltines are tasty, neutral bases to balance out particularly rich or tart fillings, and work well for savory fillings, too. Almonds, pecans, walnuts, peanuts, macadamias, cashews, and even coconut all work well for nut-based crumb crusts. Finely chopped chocolate, peanut butter, and butterscotch morsels are delicious mix-ins to sweeten up a nutty crust.

### GINGERSNAP CRUMB CRUST

Makes 1 (9-inch) crust

*Substitute any of your favorite crisp cookies for the gingersnaps. The recipe method will stay the same, but you may have to adjust the amount of butter and sugar if the cookie has a different sugar or fat content than gingersnaps. Add the sugar to taste, and add the butter gradually, mixing only until crumbs are slightly moist.*

- 2 cups (200 grams) gingersnap crumbs
- $\frac{1}{4}$  cup (55 grams) firmly packed light brown sugar
- $\frac{1}{2}$  teaspoon (1.5 grams) kosher salt
- $\frac{1}{4}$  cup (57 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C)
2. In a medium bowl, whisk together ginger snap crumbs, brown sugar, and salt. Add melted butter, stirring until well combined. Using the bottom of a measuring cup, gently press crumb mixture into bottom and up sides of a 9-inch pie plate.
3. Bake for 10 minutes. Let cool completely on a wire rack.

**Note:** For the best results, the crumbs you use should be fine, like the texture of a nut meal. You should not see any chunks

### BLIND BAKING



Blind baking is prebaking a crust before you add an unbaked or especially wet filling. To ensure that your crust turns out crisp while blind baking, you can either dock it or use pie weights.

**DOCKING** is pricking the dough all over with the tines of a fork. The tiny holes allow steam to escape, so that the crust doesn't puff up. After rolling out your dough and pressing it into the pan, gently prick it, leaving an inch or two between each mark. Be sure to check your crust several times throughout its bake time. If you notice it puffing up in any way, simply prick the puffy spots a few times and keep baking.

**PIE WEIGHTS** are tiny ceramic or metal balls or a thin metal chain that prevent the bottom of your crust from forming air pockets and bubbling up while baking. While docking is less fussy than using pie weights, we prefer pie weights because of the additional support they give the crust. Line your unbaked crust with parchment paper or aluminum foil before adding the weights to keep them from baking into the dough. We prefer parchment paper because its permeable structure allows the crust to breathe and brown more evenly. If you don't own pie weights, dried beans work just as well.

### BLIND BAKE AHEAD

You can blind bake a crust up to three days ahead of time. Allow the crust to cool completely in the pan, wrap with plastic wrap, and store at room temperature until you are ready to fill and serve.

Chai Spice Caramel Pie



## CHAI SPICE CARAMEL PIE

Makes 1 (9-inch) pie

*This luxurious pie offers a medley of spicy, salty, sharp, and sweet. Our crisp Gingersnap Crumb Crust is the perfect cradle for the light, velvety caramel filling topped with billowy, torched meringue.*

- 2 cups (480 grams) whole milk
- 1 cinnamon stick (4 grams)
- 1 (3x1-inch) strip orange peel (3 grams)
- 1 vanilla bean (2 grams), split lengthwise, seeds scraped and reserved
- ½ teaspoon (1 gram) black peppercorns
- ¼ teaspoon whole cloves
- ¼ teaspoon green cardamom pods
- 1 whole star anise (1 gram)
- 1 cup (220 grams) firmly packed light brown sugar
- ½ cup (63 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- 4 large egg yolks (74 grams)
- 1 cup (200 grams) granulated sugar
- Gingersnap Crumb Crust (recipe on page 70)
- Salty Honey Meringue (recipe follows)
- Garnish: sea salt flakes

1. In a medium saucepan, bring milk, cinnamon stick, orange peel, vanilla bean and reserved seeds, peppercorns, cloves, cardamom, and star anise to a boil over medium heat. Cover, remove from heat, and let steep for 20 minutes. Strain milk, discarding solids; return milk to saucepan. Whisk in brown sugar, flour, salt, and egg yolks. Cook, whisking constantly, until thickened. Remove from heat to keep custard from overcooking. You want custard as hot as possible, so do not give it time to cool down before adding caramel in next step.

2. In a small nonstick skillet, cook granulated sugar over medium heat, stirring occasionally, until deep amber colored. Whisking milk mixture constantly, slowly add caramel. Strain through a fine-mesh sieve into prepared Gingersnap Crumb Crust. Smooth top, and let cool for 10 minutes. Cover directly with plastic wrap, and refrigerate until set, at least 3 hours or up to 2 days. Top with Salty Honey Meringue, and toast with a kitchen torch. Garnish with sea salt, if desired.

## SALTY HONEY MERINGUE

Makes about 4 cups

- 4 large egg whites (120 grams)
- ½ cup (73 grams) firmly packed light brown sugar
- ½ cup (113 grams) clover honey
- ½ teaspoon (1.5 grams) kosher salt

1. In the top of a double boiler, whisk together egg whites, brown sugar, honey, and salt. Cook over simmering water, whisking constantly, until sugar is dissolved and a candy thermometer registers 140°F (60°C), 5 to 7 minutes. Transfer to the bowl of a stand mixer fitted with the whisk attachment, and beat at high speed until stiff peaks form, about 10 minutes. Use immediately.

## BUTTERNUT SQUASH PIE

Makes 1 (9-inch) pie

*Forget pumpkin and sweet potato. This bourbon-spiked squash pie is the star of your next holiday dinner. This pie embodies all that a custard pie should be, appearing firm with clean slices, but dissolving into silky deliciousness with every bite*

- ¾ cup (147 grams) firmly packed light brown sugar
- 2 large eggs (100 grams)
- 1 large egg yolk (19 grams)
- 2 tablespoons (30 grams) bourbon
- 1 teaspoon (2 grams) ground ginger
- 1 teaspoon (4 grams) vanilla extract
- ¾ teaspoon (1.5 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (1 gram) smoked paprika
- 1 cup (244 grams) roasted butternut squash purée\*
- ¾ cup (180 grams) heavy whipping cream
- Rosemary Saltine Crumb Crust (recipe follows)
- Garnish: Maple Whipped Cream (recipe follows)

1. Preheat oven to 325°F (170°C).

2. In a medium bowl, whisk together brown sugar, eggs, egg yolk, bourbon, ginger, vanilla, cinnamon, salt, and paprika. Add squash purée, and whisk until well combined. Whisking constantly, slowly pour in cream until well combined. Transfer mixture to prepared Rosemary Saltine Crumb Crust.

3. Bake until edges are set and center is still slightly jiggly, 45 to 55 minutes, covering crust with foil after 20 minutes of baking to prevent excess browning, if necessary. Let cool completely on a wire rack. Garnish with Maple Whipped Cream, if desired.

*\*To make butternut squash purée, coat 1 peeled, seeded, and quartered butternut squash with 1 tablespoon (14 grams) olive oil. Place on a baking sheet lined with parchment paper. Roast in a 400°F (200°C) oven until soft, 45 minutes to 1 hour. Let cool completely. Scrape out pulp. Transfer pulp to the work bowl of a food processor; process on high until puréed. Refrigerate for up to 5 days.*

## ROSEMARY SALTINE CRUMB CRUST

Makes 1 (9-inch) crust

*The savory herbs and salty notes in this cracker-based crumb crust complement the fragrant spices in this pie's filling. We love the brighter, gold crust that saltines create, and how it makes the burnt orange in the filling pop, encircling it like a crumbly halo.*

- 2 cups (154 grams) saltine cracker crumbs
- ½ cup (73 grams) firmly packed light brown sugar
- 1 tablespoon (2 grams) chopped fresh rosemary
- ½ cup (113 grams) unsalted butter, melted

1. Preheat oven to 350°F (180°C).

2. In a medium bowl, whisk together cracker crumbs, brown sugar, and rosemary. Add melted butter, and whisk to combine. Using the bottom of a measuring cup, gently press crumb mixture into bottom and up sides of a 9-inch pie plate.

3. Bake until lightly golden brown and set, about 15 minutes. Let cool completely.

## MAPLE WHIPPED CREAM

Makes about 1½ cups

*This whipped cream is the perfect sweet and nutty topping to any dessert. Try pairing it with our Mexican Chocolate Fudge Pie*

- ½ cup (120 grams) heavy whipping cream
- 2 tablespoons (42 grams) maple syrup

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and maple syrup at high speed until stiff peaks form, 2 to 3 minutes. Refrigerate for up to 24 hours.

## FREEZE YOUR DOUGH

You can freeze the dough at any stage of the pie-making process. The best type of crust to freeze is one with a higher percentage of fat and less water, like our Pâte Brisée. Freeze prepared pie dough in a round disk, well wrapped. Give your dough 24 hours to thaw in the refrigerator before rolling out. You can also roll out the dough, fit it into a pie pan, crimp its edges, and freeze, uncovered. As soon as it is solid, remove the crust from the pan, wrap in plastic wrap, and return to the freezer. Use your frozen dough within 2 to 3 months. ❄️

# HIP TO BE SQUARE

WE SENT THE EVER PERIPATETIC DEANA SAUKAM  
DOWN UNDER ON A SEARCH FOR THE BEST  
LAMINGTONS, AUSTRALIA'S MOST ICONIC CAKE

TEXT AND PHOTOGRAPHY BY  
DEANA SAUKAM



Lamingtons are the quintessential Australian cake, and when I tried my first one, I freaked out. Mind blown. Composed of three-inch cuboids of sponge cake coated in chocolate sauce, liberally rolled in desiccated coconut, and often layered with sweet raspberry jam or cream, these gorgeous little cakes are insanely irresistible. In Australia, they're just as popular or perhaps even more well known than Twinkies are in America—and rightfully so. An accidental last minute dinner party trick in the late 1800s for the Governor of Queensland resulted in a frenzy that swept the nation, and today, Lamingtons are so integral in Aussie culture that there is even a widely-celebrated National Lamington Day, which I can't wait to celebrate every July 21 for the rest of my life.

Since I have a crazy sweet tooth, I knew I had to embark on a personal trek across Melbourne and Sydney to discover the most scrumptious Lamingtons. My passion drove me to devour over 40 versions, and I quickly realized that while these symbolic food icons may have started from humble beginnings, they are now the dessert du jour. I'm very excited to reveal my favorite Lamingtons, and urge everyone to head to Oz and immediately sink your teeth into "Australia's National Cake," a treasure not to be missed.

## THE ST. KILDA DISPENSARY

13 Brighton Road, Melbourne  
[facebook.com/TheStKildaDispensary](https://www.facebook.com/TheStKildaDispensary)

Just what the doctor ordered. Once an apothecary where surgeons and dentists performed their duties in the 1940s, today the St. Kilda Dispensary is a hip café that "dispenses caffeine in prescribed doses daily." Decked out in medical-themed vintage equipment (think Pinterest-worthy antique scales, tables, carts, cabinets, and glass jars), the retro atmosphere pays tribute to the coffee shop's rich history while serving up delicious lattes and sweet treats. The Lamingtons here are made by Sweet by Nature, an award-winning baking company that creates products almost too pretty to eat. If variety is the spice of life, then St. Kilda's got you covered. Flavors rotate to include Red Velvet, Golden Gaytime (a mix of toffee, vanilla, chocolate, and honeycomb), and the classic, with chocolate, coconut, and raspberry jam.

**BEST BITE:** Iced Vovo Lamington, a decadent marriage of a cakey Lamington and an iced vovo, a traditional Australian cookie topped with strips of pink fondant, raspberry jam, and coconut.



## BLACK STAR PASTRY

277 Australia St., Sydney  
113 Dunning Ave., Sydney  
Level 2, 500 George St., Sydney  
*blackstarpastry.com.au*

Black Star Pastry is a critically-praised, inventive, boutique patisserie founded by esteemed pastry chef Christopher Thé in the quirky Newtown neighborhood on Sydney's inner west side. There are now several locations. Ingredients are sourced directly from local markets—fruit, edible flowers, pistachios, and more—and the result is a freshness and vibrancy that you can taste with each bite. The shop front is pocket-sized and bustling, with continuous lines, so when I found out that they create a full-size cake inspired by the traditional Lamington, I knew it must be killer. While they're known for their world famous Strawberry Watermelon Cake, I was lucky enough to snag the last slice of the day of their Chiffon Lamington Cake, a large round model composed of light and airy vanilla sponge cake enrobed in velvety ganache and topped with dried raspberry crumbles and coconut flakes. It's heaven in a bite.

**BEST BITE:** Chiffon Lamington Cake. The beauty of Black Star Pastry's Lamington cake is its airy texture—simple and magical.



## REUBEN'S INCREDIBLE

126 King St., Sydney  
*reubens.com.au*

I was walking down the street, minding my own business, in Sydney's Newtown district, when I passed by Reuben's Incredible, a New York-style deli that serves a variety of (you guessed it) reubens, pastrami, hot dogs, and patty melts. I stopped dead in my tracks when I eyed an incredible pink Lamington covered in "hundreds and thousands" (an Australian term for sprinkles). In addition to this fairy bread-esque, other-worldly strawberry Lamington, Reuben's Incredible also has a homemade traditional Lamington that rivals all others due to its sheer excess. It is larger than any Lamington I had seen—more voluptuous and also much sweeter (but not too sweet).

**BEST BITE:** Strawberry Lamington, crazily juicy, strawberry cake layered with strawberry jam, drowning in a rainbow of "hundreds of thousands" (sprinkles). This is fun, joy, and happiness in a bite.

## ZUMBO

Multiple locations, including  
Queen Victoria Building, 455  
George St., Sydney  
296 Darling Street, Sydney  
Emporium Melbourne, 287  
Lonsdale St., Melbourne  
*zumbo.com.au*



Famous Australian sweets master Adrian Zumbo has elevated the humble Lamington to new heights, including a variety of zany Lamington flavors. Zumbo features Lamington creations such as apple pie, matcha, double chocolate, and coffee. In addition to Lamington cakes, Zumbo offers a Lamington Zumberon which is a bite-size Lamington living inside the body of a macaron.

**BEST BITE:** Lamington Zumberon, the result of a Lamington and a macaron made a perfect bite-size baby of ganache and toasted coconut.

## BRICKFIELDS

206 Cleveland St., Sydney  
[brickfields.com.au](http://brickfields.com.au)

Opened by incredibly talented baker Simon Cancio and Paul Geshos of Mecca Coffee, Brickfields has developed a cult following in Sydney's artsy, up-and-coming Chippendale neighborhood and is known for serving some of the best bread in the city along with a mean cup of joe. In addition to bread and coffee, they take their cakes and pastries very seriously, and are famous for their exotic Lamington flavors, which include white chocolate with passion fruit and chili chocolate. I knew I had to have them. The flavors are sweet, intense, and bold, with a vibrancy that jumps off the plate and straight into your mouth. Since I was more than midway through my Lamington voyage at this point, it was refreshing to taste flavors that were so unique and creative in the Lamington world—my palate felt alive again. Head to Brickfields and snag one of their coveted Lamingtons.



**BEST BITE** Passion Fruit & White Chocolate Lamington—sugary, tart, mouthwatering—a striking twist on the original Lamington that brings together layers of cake and bright, tangy passion fruit with smooth white chocolate, toasted coconut shavings, and raspberry bits



## GELATO MESSINA

Multiple locations, including:  
1 Macquarie Place, Sydney  
389 Crown St., Sydney  
164 Swan St., Melbourne  
[gelatomessina.com/au](http://gelatomessina.com/au)

Gelato Messina is undeniably one of the most famous gelaterias in Australia, and for many gelato connoisseurs, the gelato here is the final word. When my good friend told me that Messina offers a Lamington ice cream special, I scoured the streets of both Melbourne and Sydney in search of this magical flavor. When I finally scored a scoop of this very Australian Lamington Gelato, I felt like I had won the Australian lottery. Messina uses raw ingredients to produce gelato from scratch, the way it was made a century ago in Sicily. This time and devotion to tradition creates flavors and textures that are rich and full-bodied. In addition to mainstay flavors such as pistachio, vanilla, and hazelnut, Messina is also known for an array of insanely amazing flavor compositions. Here you'll find pandan coconut with Key lime cheesecake pieces; Bananas Foster; salted caramel with white chocolate chip; and, of course, a Lamington gelato.

**BEST BITE:** Lamington Gelato made with milk chocolate and coconut gelato, fully loaded with housemade Lamingtons



## CHEZ DRÉ

285-287 Coventry St., Melbourne  
*chezdre.com.au*

Tucked in an alleyway and housed in a chicly restored industrial warehouse, Chez Dré is a hidden gem in Melbourne. Pastry chef and co-owner Andrea “Dre” Reiss worked her way up the ranks through Michelin-starred restaurants in London and Paris before returning to Melbourne to open her namesake boulangerie and patisserie. Dre’s Michelin-pedigree is apparent in her elegantly refined Passion Fruit Lamington. You’ve never experienced a Lamington quite like this—it simply tastes like luxury. A perfect Sydney afternoon? Cozying

up to one of her exquisite Lamingtons with a cup of tea in this sophisticated and charming space with its marble-top tables, bright kaleidoscope-patterned concrete flooring, and reclaimed timber touches. In addition to the stylish Passion Fruit Lamington, Chez Dré also serves impeccable croissants, Danish, and cakes as well as French-inspired savory dishes. A must-visit when in Sydney.

**BEST BITE:** Passion Fruit Lamington. This bite is the haute couture of Lamingtons, and by far the fanciest one that I had the pleasure of consuming. Gorgeous, sweet, buttery, and light—this delicate vanilla cake is pristinely covered in flaky coconut and topped with a perfectly tart, aromatic, feathery, whipped passion fruit mousse. *C’est magnifique*

## LAS CHICAS

203 Carisle St., Melbourne  
*laschicas.com.au*

Melbourne’s Balaclava district is known as the “bagel belt” for its vast number of Jewish delis and bakeries. Within that tight-knit neighborhood, where cafes line every street, you’ll find a wealth of old-school mom-and-pop grocers, and you’ll also find Las Chicas, which shines as an institution. Las Chicas focuses on fresh, local, and sustainable produce that can be found in a wide array of tasty menu items such as breakfast “brekkie” bowls, crispy prawn rolls, smoked salmon bagels, coffee, juices, milkshakes, and smoothies. What really caught my eye was their sinful Salted Caramel Lamington. I had not yet encountered salted caramel in a Lamington, and I was blown away.

**BEST BITE** Salted Caramel Lamington, an indulgent and toothsome cake with a sticky sweet salted caramel filling, completely covered in toasted coconut. The gooey texture and flavors of the salted caramel provide an interesting contrast to the other elements (cake and coconut), making this Lamington really stand out from the rest.



## MAKE IT AT HOME

Try baking the famed Australian sponge cake for yourself! Founder of Melbourne's Burch & Purchase Sweet Studio, Pastry Chef Darren Purchase is renowned throughout Australia for his stunning cakes and confections. Darren shared with us his favorite Lamington recipe, featured in his latest cookbook *Lamingtons & Lemon Tart*.



### LAMINGTONS

Makes 24

#### MY LAMINGTON SPONGE

- 8** eggs, at room temperature (400 grams)
- Finely grated zest of ½ lemon** (4.5 grams)
- 2** vanilla beans, seeds scraped and reserved
- 1½ cups** (275 grams/9½ ounces) caster (superfine) sugar
- 2¼ cups** (275 grams/9½ ounces) self-raising flour\*
- 1** teaspoon (5 grams) baking powder
- ¾ cup plus 2 tablespoons** (200 grams/7 ounces) unsalted butter, melted
- Raspberry jam as needed**

- 1.** Preheat the oven to 180°C (350°F). Grease a 33x23x5-centimeter (13x9x2-inch) square nonstick cake tin. Line the base and sides with baking paper cut to size.
- 2.** Using an electric mixer, whisk the eggs, lemon zest, vanilla seeds and sugar on medium-high speed for 20 minutes. The mixture should be thick and pale.



- 3.** Sift the flour with the baking powder, then gently fold this into the egg mixture using a spatula.
- 4.** Gently whisk cooled, melted—but still liquid—butter into the batter.
- 5.** Bake in the oven for 25 to 30 minutes until cooked through. A skewer inserted into the centre of the sponge should come out clean. Remove from the oven and leave the sponge to cool in the tin completely.
- 6.** Remove the sponge from the tin and trim any brown edges off with a serrated knife. You should be left with a clean, square sponge with the approximate dimensions of 30x20x2 centimeters (12x8x2 inches).
- 7.** Use a sharp knife to cut the sponge into 24 (5-centimeter [2-inch]) cubes. Freeze any trimmed sponge to fold into ice cream another time.
- 8.** Take a melon baller and scoop out two balls from the sponge. Fill the cavity with raspberry jam from a piping (icing) bag and plug the hole with the first scooped sponge ball. Fill all 24 sponge cubes and place them, covered with plastic wrap, in the refrigerator for 1 hour to harden slightly before covering with chocolate.

*\*Also known as self-rising flour, this flour is a combination of flour, a leavening agent, and salt.*

#### DARK CHOCOLATE COVERING

**600 grams (1 lb 5 ounces) dark chocolate, roughly chopped**

- ¾ cup plus 2 tablespoons** (210 grams/200 ml/7 fl ounces) thickened (whipping) cream
- ¾ cup plus 2 tablespoons** (210 grams/200 ml/7 fl ounces) full-cream (whole) milk

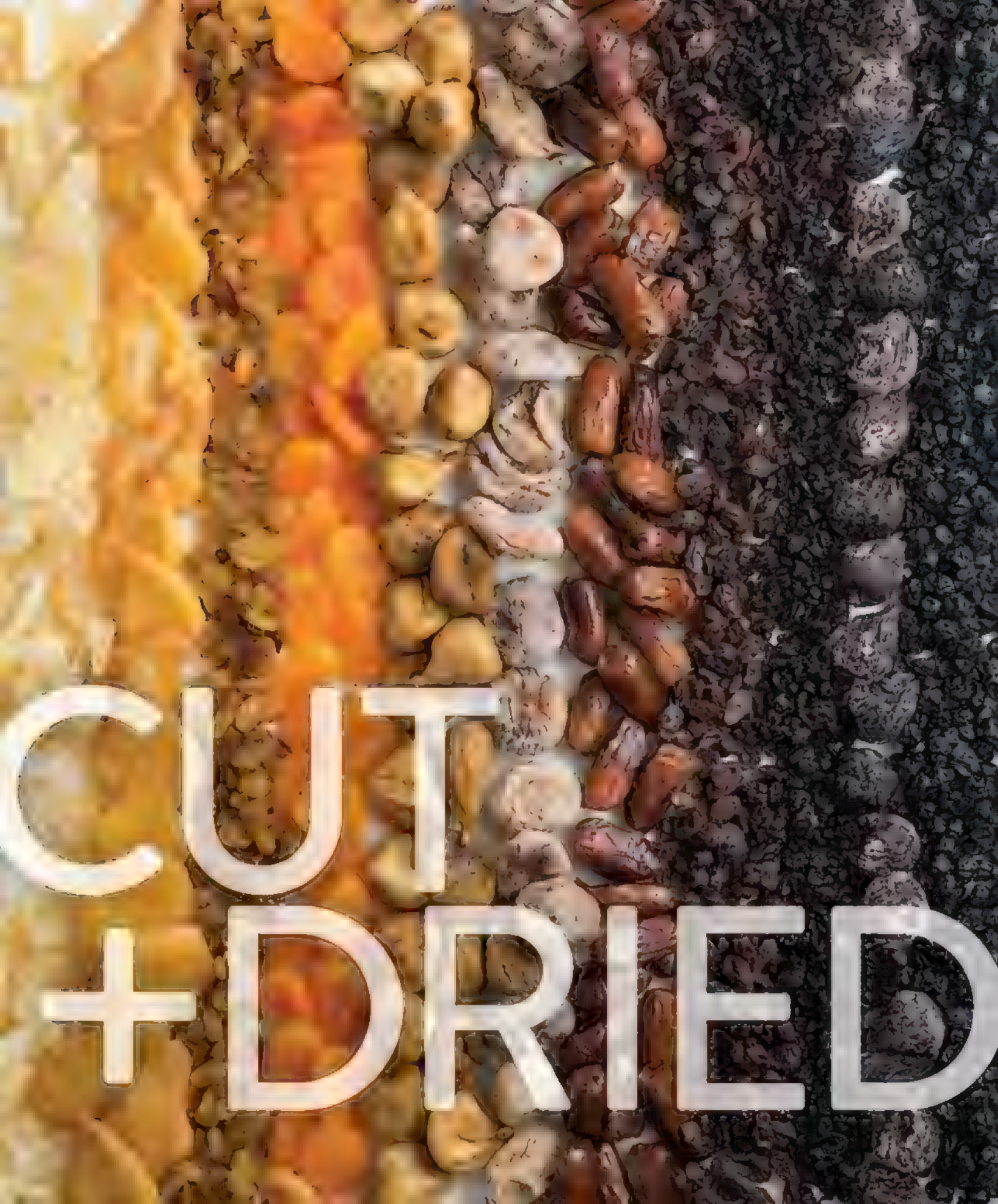
- 1.** Melt the chocolate in the microwave.
- 2.** Heat the cream and milk together in a saucepan over medium heat until it starts to boil. Pour the hot milk mixture over the chocolate and stir to emulsify until you have a smooth, shiny cream.

#### ASSEMBLY

- 8 cups** (600 grams/1 lb 5 ounces) toasted, desiccated coconut

- 1.** Scatter some of the desiccated coconut onto a shallow baking tray.
- 2.** Remove the sponges from the refrigerator and use two forks or skewers to dip the sponges in the chocolate covering. Gently shake off any excess chocolate and immediately place the dipped sponge in the tray of coconut. Sprinkle over some of the remaining coconut and ensure the Lamingtons are covered entirely before placing them on a wire rack over a tray to set for 30 minutes before eating. ☑

Photos excerpted and recipe adapted, with permission, from *Lamingtons & Lemon Tart* by Darren Purchase © 2017 (Hardie Grant Books 2017)



CUT  
+ DRIED

DRIED FRUITS ARE THE PRESERVED GEMS OF BAKING, LETTING YOU SERVE DESSERTS  
THAT PACK THE CONCENTRATED SWEETNESS OF YOUR  
FAVORITE FRUITS ALL YEAR LONG

PHOTOGRAPHY BY STEPHANIE STEELE / RECIPE DEVELOPMENT AND FOOD STYLING BY NANCY HUGHES



Scottish Fruit Slice Bars  
page 85

*cover recipe*





Juniper, Pear, and  
Blueberry Breton Tarts  
page 86



## APRICOT SWEET BUNS

Makes 12

*Once a precious commodity traded on the Silk Road, jewel-hued dried apricots offer a chance to enjoy the delicately tart fruit after their notoriously short season has come and gone. We use dried apricots as the sweet golden filling of our almond-flecked sweet buns and top them off with a sticky drizzle of Brown Sugar Glaze.*

- 1 cup (240 grams) warm whole milk (105°F/40°C to 110°F/43°C), divided
- 2¼ teaspoons (7 grams) active dry yeast
- ½ cup (67 grams) granulated sugar
- ½ cup (76 grams) unsalted butter, melted
- ¼ cup (60 grams) sour cream
- 1 large egg (50 grams)
- 1½ teaspoons (6 grams) almond extract
- 4 cups (500 grams) all-purpose flour, divided
- 1 teaspoon (3 grams) kosher salt
- Apricot-Almond Filling (recipe follows)
- Brown Sugar Glaze (recipe follows)

1. In a medium bowl, combine ¾ cup (180 grams) warm milk and yeast. Let stand until mixture is foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, stir together sugar, melted butter, sour cream, egg, almond extract, and remaining ¾ cup (60 grams) warm milk.
3. In a large bowl, whisk together 3½ cups (458 grams) flour and salt. Stir half of flour mixture into sugar mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture. Switch to the dough hook attachment. Beat at medium speed until smooth and elastic, about 4 minutes. Add remaining ½ cup (42 grams) flour, if needed (dough should not be sticky). Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

4. Line 2 rimmed baking sheets with parchment paper.

5. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 21x13-inch rectangle. Spread Apricot-Almond Filling onto dough. Fold dough in thirds, like a letter, creating a 13x7-inch rectangle. Roll dough into a 13x8-inch rectangle. Cut ½ inch off each short end of rectangle. Cut dough into 12 (1-inch) strips. Twist each strip, and tie in a knot, tucking ends under. Place on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.

6. Preheat oven to 350°F (180°C).

7. Bake buns, one batch at a time, until golden brown and a wooden pick inserted in center comes out clean, 15 to 20 minutes, covering with foil halfway through baking to prevent excess browning. Brush buns with Brown Sugar Glaze. Let cool on pans for 10 minutes. Serve warm. Store in an airtight container at room temperature for up to 3 days.

### APRICOT-ALMOND FILLING

Makes about 1½ cups

- 1 cup (128 grams) dried apricots
- ½ cup (67 grams) granulated sugar
- 1 tablespoon (14 grams) unsalted butter, cubed
- ¼ teaspoon ground cinnamon
- ½ cup (57 grams) sliced almonds

1. In a small saucepan, bring apricots and water to cover by 1 inch to a boil over high heat. Reduce heat to low; cook until apricots are softened, about 20 minutes. Drain apricots, reserving 2 tablespoons (30 grams) cooking liquid.
2. In the work bowl of a food processor, place warm apricots, reserved 2 tablespoons

(30 grams) cooking liquid, sugar, butter, and cinnamon; pulse until mixture has the texture of jam. Stir in almonds; let cool completely. Refrigerate in an airtight container for up to 1 week

### BROWN SUGAR GLAZE

Makes about ½ cup

- ¼ cup (60 grams) water
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 vanilla bean, split lengthwise, seeds scraped and reserved

1. In a small saucepan, bring ¼ cup (60 grams) water, brown sugar, and vanilla bean and reserved seeds to a boil over medium heat. Remove vanilla bean, and let cool completely. Refrigerate in an airtight container for up to 3 weeks



## DATE AND HAZELNUT CARAMEL CAKE

Makes 1 (8-inch) cake

*For this modern take on caramel cake, we simmer dates, water, and Frangelico into a rich, nutty Date Caramel to create a decadent base for the frosting*

$\frac{1}{2}$  cup (57 grams) unsalted butter, softened  
 $1\frac{1}{2}$  cups (300 grams) granulated sugar  
 $\frac{1}{2}$  cup (75 grams) vegetable oil  
2 teaspoons (10 grams) Frangelico  
2 teaspoons (8 grams) vanilla extract  
1 teaspoon (3 grams) kosher salt  
2 large eggs (100 grams)  
3 large egg yolks (56 grams)  
2 cups (200 grams) cake flour  
2 teaspoons (10 grams) baking powder  
 $\frac{1}{2}$  cup (80 grams) whole buttermilk  
 $\frac{1}{2}$  cup (120 grams) heavy whipping cream  
Date Caramel Buttercream (recipe follows)  
Caramel and Date Filling (recipe follows)  
Caramelized Hazelnuts (recipe follows)

1. Preheat oven to 325°F (170°C). Spray an 8-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add oil, Frangelico, vanilla, and salt, beating just until combined. Add eggs and egg yolks, one at a time, beating just until combined after each addition.
3. In a medium bowl, whisk together flour and baking powder. Reduce mixer speed to low. Gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat cream at high speed until soft peaks form, about 3 minutes. Fold whipped cream into batter. Pour batter into prepared pan.
5. Bake until light golden brown and a wooden pick inserted in center comes out clean, 40 to 50 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
6. Using a serrated knife, cut cake in half horizontally. Place  $\frac{1}{2}$  cup Date Caramel Buttercream in a piping bag fitted with a medium round tip. Pipe Date Caramel Buttercream around edge of one cake layer. Spoon Caramel and Date Filling onto cake layer, and spread within buttercream circle. Top with remaining cake layer. Spread remaining

Date Caramel Buttercream on top and sides of cake. Garnish with Caramelized Hazelnuts, if desired. Cover and refrigerate for up to 4 days.

### DATE CARAMEL BUTTERCREAM

Makes about 5 cups

5 cups (600 grams) confectioners' sugar  
1 cup (227 grams) unsalted butter, softened  
Date Caramel (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat confectioners' sugar, butter, and Date Caramel at medium speed until light and fluffy, 2 to 3 minutes. Refrigerate in an airtight container for up to 1 week.

### DATE CARAMEL

Makes about  $\frac{1}{2}$  cup

$\frac{1}{2}$  cup (64 grams) dried whole pitted dates  
 $\frac{1}{2}$  cup (120 grams) water  
 $\frac{1}{2}$  cup (120 grams) Frangelico  
1 cinnamon stick  
1 vanilla bean, split lengthwise, seeds scraped and reserved  
1 tablespoon (21 grams) maple syrup

1. In a small saucepan, bring dates,  $\frac{1}{2}$  cup (120 grams) water, Frangelico, cinnamon stick, and vanilla bean seeds to a boil over medium heat. Reduce heat to medium-low, and simmer until dates are softened, 15 to 20 minutes. Remove cinnamon stick and vanilla bean.
2. Transfer mixture to the container of a blender, and purée until smooth, about 3 minutes. Stir in maple syrup. Let cool completely. Refrigerate in an airtight container for up to 1 week.

### CARAMEL AND DATE FILLING

Makes about  $1\frac{1}{2}$  cups

1 cup (200 grams) granulated sugar  
6 tablespoons (84 grams) unsalted butter, softened and cubed  
 $\frac{1}{2}$  cup (120 grams) warm heavy whipping cream (105°F/40°C to 110°F/43°C)  
2 teaspoons (8 grams) vanilla extract  
1 teaspoon (5 grams) Frangelico  
 $\frac{1}{2}$  teaspoon (1.5 grams) kosher salt  
1 cup (128 grams) chopped whole pitted dates

1. In a medium saucepan, cook sugar over medium heat, stirring occasionally, until melted and amber colored, about 3 minutes (Clumps may form but will eventually melt. Be careful not to burn.) Carefully add butter, and cook, stirring constantly, until completely melted, about 2 minutes. Slowly pour in cream,

stirring constantly. Remove from heat, and stir in vanilla, Frangelico, and salt. Let cool completely. Stir in dates. Refrigerate in an airtight container for up to 1 week.

### CARAMELIZED HAZELNUTS

Makes  $\frac{1}{2}$  cup

$\frac{1}{2}$  cup (71 grams) hazelnuts  
 $\frac{1}{4}$  cup (50 grams) granulated sugar  
1 tablespoon (14 grams) unsalted butter, softened

1. Preheat oven to 350°F (180°C). Line a baking sheet with parchment paper.
2. Place hazelnuts on prepared pan. Bake for 5 minutes. Wrap nuts in a kitchen towel, and rub nuts in towel to remove loose skins. Keep warm.
3. In a small saucepan, cook sugar over medium heat, stirring occasionally, until amber colored. Add warm nuts. Cook, stirring constantly, until well coated, about 1 minute. Add butter, and stir, separating nuts.
4. Transfer to a parchment paper-lined baking sheet. Working quickly, use 2 forks to separate nuts. Let cool completely. Store in an airtight container at room temperature for up to 5 days.

## SCOTTISH FRUIT SLICE BARS

Makes 9

*Traditional Scottish Fruit Slice is a combination of jammy dried fruit with a crumbly shortbread crust that's reminiscent of the more familiar British mincemeat pie. In our spirited take on the original, we added a generous splash of Scotch whiskey to the filling.*

1 cup (128 grams) raisins  
1 cup (128 grams) golden raisins  
1 cup (128 grams) dried currants  
1 cup (220 grams) firmly packed light brown sugar  
 $\frac{1}{2}$  cup (120 grams) water  
 $\frac{1}{2}$  cup (120 grams) Scotch whiskey  
1 tablespoon (2 grams) lemon zest  
1 tablespoon (8 grams) cornstarch  
 $\frac{1}{2}$  teaspoon (1 gram) ground allspice  
Lavender Oregano Shortcrust (recipe follows)  
1 large egg (50 grams)  
1 tablespoon (15 grams) heavy whipping cream

1. In a medium saucepan, bring raisins, golden raisins, currants, brown sugar,  $\frac{1}{2}$  cup (120 grams) water, Scotch, zest, cornstarch, and allspice to a boil over medium heat. Cook, stirring frequently, until thickened, about 15 minutes. Let cool completely.

2. Preheat oven to 375°F (190°C). Spray an 8-inch square baking dish with baking spray with flour; line with parchment paper, letting excess extend over sides of pan.
3. On a lightly floured surface, roll half of Lavender Oregano Shortcrust into an 8-inch square. Transfer to prepared pan. Spread fruit mixture onto crust. Roll remaining Lavender Oregano Shortcrust into 8-inch square, and place on top of fruit mixture.
4. In a small bowl, whisk together egg and cream. Brush crust with egg wash.
5. Bake until golden brown and bubbly, 20 to 25 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Let cool completely before cutting into bars. Store in an airtight container at room temperature for up to 4 days.

### LAVENDER OREGANO SHORTCRUST

Makes 2 (8x8-inch) crusts

- 3½ cups (438 grams) self-rising flour
- 1 tablespoon (2 grams) chopped fresh oregano
- ½ teaspoon (1 gram) ground lavender
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (170 grams) cold unsalted butter, cubed
- ½ cup (120 grams) ice water

1. In the work bowl of a food processor, place flour, oregano, lavender, and salt; pulse until combined. Add cold butter, and pulse until mixture is crumbly. With processor running, add ½ cup (120 grams) ice water in a slow, steady stream until a soft dough forms. (Dough may be crumbly, but should hold together when squeezed.) Turn out dough, and divide in half. Shape each half into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes.

### JUNIPER, PEAR, AND BLUEBERRY BRETON TARTS

Makes 20

*According to Thanksgiving lore, one of the many skills taught to the struggling Pilgrims by the Wampanoag was the process of drying blueberries in the summer sun to later be enjoyed during the hard New England winters. For our ode to blueberries, we paired slivers of dried pears with a dried blueberry, lemon, and gin-flavored filling.*

- 4 large egg yolks (74 grams)
- ¾ cup (150 grams) granulated sugar
- ¾ cup (170 grams) unsalted butter, softened and cubed
- ¾ teaspoon (2.25 grams) kosher salt
- 1½ cups (219 grams) all-purpose flour

- ¾ cup (75 grams) cake flour
- ¾ cup (43 grams) diced dried pear
- 1½ tablespoons (22.5 grams) baking powder
- ¾ teaspoon (1.5 grams) ground juniper berries
- ½ teaspoon (1 gram) ground black pepper
- Lemon Blueberry Filling (recipe follows)
- Toasty Brown Sugar Pastry Cream (recipe follows)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat egg yolks and sugar at medium speed until pale yellow, 2 to 3 minutes. Add butter and salt, beating until combined.
2. In a medium bowl, whisk together flours, pear, baking powder, juniper berries, and pepper. Reduce mixer speed to low. Gradually add flour mixture to yolk mixture, beating just until combined. Turn out dough, and divide in half. Shape each half into a disk. Wrap in plastic wrap, and refrigerate for at least 30 minutes.
3. Preheat oven to 325°F (170°C). Line a baking sheet with parchment paper. Place 5 (2½-inch) round cutters on pan, and spray cutters and pan with baking spray with flour.
4. On a lightly floured surface, roll half of dough to ¼-inch thickness. Using a 2½-inch round cutter, cut 5 rounds from dough. Place rounds in prepared ring molds. Reserve dough scraps, and keep refrigerated. Using a rounded teaspoon, press a slight indentation into center of each round.
5. Bake until puffed and golden brown, about 15 minutes. Let cool completely. Carefully remove ring molds; transfer pastry to wire racks, and let cool completely. Repeat process with remaining dough, spraying rings with baking spray with flour before baking. Spoon 1½ teaspoons Lemon Blueberry Filling into each Breton crust. Pipe Toasty Brown Sugar Pastry Cream around edges of tarts in desired pattern. Serve immediately.

### LEMON BLUEBERRY FILLING

Makes ½ cup

- ½ cup (43 grams) dried blueberries
- ¾ cup (80 grams) blueberry preserves
- ¾ cup (55 grams) firmly packed light brown sugar
- 2 teaspoons (10 grams) unsalted butter
- 2 teaspoons (1 gram) lemon zest
- 1 teaspoon (5 grams) gin

1. In a small saucepan, bring dried blueberries and water to cover by 1 inch to a boil over high heat. Reduce heat to low; cook until blueberries are softened, about 15 minutes. Drain blueberries, reserving 2 teaspoons (10 grams) cooking liquid.

2. In the work bowl of a food processor, place warm blueberries, reserved 2 teaspoons (10 grams) cooking liquid, blueberry preserves, brown sugar, butter, zest, and gin; pulse until mixture has the texture of jam. Let cool completely. Refrigerate in an airtight container for up to 1 week.

### TOASTY BROWN SUGAR PASTRY CREAM

Makes about 2½ cups

- 1½ cups (360 grams) heavy whipping cream
- ¾ cup (180 grams) whole milk
- 1 large egg (50 grams)
- 2 large egg yolks (37 grams)
- ½ cup (73 grams) firmly packed light brown sugar
- 4½ tablespoons (36 grams) cornstarch
- 1½ tablespoons (21 grams) toasted sesame oil

1. In a medium saucepan, bring cream and milk to a boil over medium heat.
2. In a medium bowl, whisk together egg, egg yolks, brown sugar, and cornstarch. Whisking constantly, slowly add hot cream mixture to egg mixture. Return cream mixture to saucepan, and cook, whisking constantly, until thickened.
3. Transfer to a medium bowl, and stir in oil. Press a piece of plastic wrap directly onto surface of pastry cream to prevent a skin from forming. Refrigerate for 1 hour. ■



# AUTUMN *orange*

BLENDING TRADITIONAL INDIAN FLAVORS WITH AMERICAN FALL PRODUCE, FOOD WRITER NIK SHARMA SHARES VIBRANT WAYS TO BAKE WITH THE RICHEST VEGETABLES OF THE SEASON







Butternut Squash Pudding with  
Cardamom Crème Fraîche and  
Caramelized Cashews  
page 94





## PUMPKIN CAKE ROLL WITH ORANGE BLOSSOM CRÈME FRAÎCHE AND PISTACHIOS

Makes 1 (15-inch) cake roll

*A popular flavor in Moroccan, Persian, and Indian cuisine, orange blossom water's perfume-like quality pairs well with the mild flavor of pumpkin and salty pistachios. The crème fraîche has a lighter texture than the standard cream cheese icing and acts as the perfect fluffy filling for this rolled cake.*

- 3 large eggs (150 grams), room temperature
- 1 cup (200 grams) granulated sugar
- $\frac{3}{4}$  cup (162 grams) pumpkin purée
- 1 tablespoon (21 grams) maple syrup
- 1 teaspoon (5 grams) orange blossom water
- $\frac{3}{4}$  cup (94 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (3 grams) freshly grated orange zest
- $\frac{1}{4}$  teaspoon sea salt

Confectioners' sugar, for dusting

Orange Blossom Crème Fraîche Filling (recipe follows)

Garnish: coarsely chopped toasted salted pistachios

1. Place a wire rack at mid-level in oven, and preheat to 350°F (180°C). Grease a 15x10x1-inch baking sheet with a little butter, and line pan with parchment paper.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs at high speed until pale yellow, 5 to 6 minutes. Reduce mixer speed to medium. Slowly add granulated sugar, beating until combined. Add pumpkin purée, maple syrup, and orange blossom water, beating until combined, about 1 minute.

3. In a medium bowl, whisk together flour, baking powder, zest, and salt. Gradually add flour mixture to egg mixture, whisking until combined. Spoon batter into prepared pan, smoothing top with an offset spatula.

4. Bake until surface of cake is firm, soft, and spongy to the touch, about 15 minutes. Remove from oven, and immediately run a knife around edges of cake to loosen sides. Immediately turn cake onto a clean kitchen towel dusted with a little confectioners' sugar. Carefully peel parchment paper off hot cake. Starting with one short side, carefully roll up cake with towel. Transfer to a wire rack, and let cool completely.

5. Carefully unroll cake, and spread Orange Blossom Crème Fraîche Filling onto cake. Reroll cake without towel. Dust with confectioners' sugar, and garnish with pistachios, if desired.

### ORANGE BLOSSOM CRÈME FRAÎCHE FILLING

Makes about 1½ cups

- 3 tablespoons (42 grams) cream cheese, softened
- 1½ cups (360 grams) crème fraîche
- $\frac{1}{2}$  cup (30 grams) confectioners' sugar
- 1 to 1½ teaspoons (5 to 7.5 grams) orange blossom water

1. In a medium bowl, whisk cream cheese until smooth. Using a silicone spatula, slowly fold in crème fraîche and confectioners' sugar until smooth. Fold in enough orange blossom water to make filling spreadable. Refrigerate in an airtight container for up to 1 day. Warm mixture to room temperature before using.



Pumpkin Cake Roll with Orange Blossom Crème Fraîche and Pistachios

## SWEET POTATO BEBINCA

Makes 1 (9-inch) bebinca

*Growing up, this was one of my favorite desserts. Traditionally from Goa, a coastal state in India, bebinca is a stunning seven-layer cake, made of egg yolks, flour, coconut milk, and sugar and topped with ghee. But since it's fall, I've added golden sweet potatoes to the batter and simplified it to one layer for a more approachable, seasonal take. For a final flourish, I like to pour a little maple syrup over a chilled slice.*

- 6 tablespoons unsalted butter or ghee (84 grams), melted, plus a little extra for greasing the baking pan
- 1½ cups (406 grams) roasted sweet potato purée (see note)
- 1½ cups (400 grams) full-fat coconut milk
- 5 large eggs (250 grams)
- 1 cup (200 grams) granulated sugar
- 1 cup (125 grams) all-purpose flour
- ¼ teaspoon ground nutmeg
- ¼ teaspoon sea salt

1. Place a wire rack at mid-level in oven, and preheat to 350°F (180°C). Grease a 9-inch round baking pan with a little melted butter or ghee, and line pan with parchment paper.

2. In a large bowl, whisk together sweet potato purée, coconut milk, eggs, sugar, and melted butter or ghee. In a medium bowl, whisk together flour, nutmeg, and salt. Add flour mixture to sweet potato mixture, whisking until combined. Pour batter into prepared pan. Gently tap pan on counter to release any air bubbles.

3. Bake for 1 hour. Let cool to room temperature. Remove from pan. Cover and refrigerate for at least 4 hours or overnight before slicing and serving. Serve chilled or at room temperature.

**Note:** To make roasted sweet potato purée, wash and scrub sweet potatoes under cold running tap water to remove any dirt. Preheat oven to 400°F (200°C), and place sweet potatoes in an ovenproof dish. (Most baking pans can't withstand temperatures beyond 400°F [200°C], so I recommend using a cast-iron baking dish.) Bake until a skewer or knife passes through center of potato easily and flesh is soft and tender, 45 minutes to 1 hour. Let cool to room temperature. Remove and discard skins. Purée until smooth using a handheld blender, food processor, or blender.

## SWEET POTATO YOGURT PIE

Makes 1 (9-inch) pie

*If there is one pie I look forward to each Thanksgiving season, it's sweet potato. Indian chefs often use yogurt as a thickener and cool counterpoint to the spice in curries. In this pie, it enriches the pie and balances the sweetness of the potatoes with tangy acidity.*

**Cream Cheese Pastry Crust** (recipe follows)

- 2 cups (488 grams) roasted sweet potato purée\*
- 3 large eggs (150 grams), room temperature
- 1 cup (240 grams) full-fat unsweetened plain Greek yogurt
- ¾ cup (165 grams) firmly packed brown sugar
- ¼ cup (170 grams) maple syrup
- 3 tablespoons (45 grams) bourbon
- 2 tablespoons (28 grams) unsalted butter, melted
- 1 tablespoon (8 grams) cornstarch
- ¼ teaspoon sea salt

1. Let Cream Cheese Pastry Crust stand at room temperature for 5 to 6 minutes. On a lightly floured surface, roll dough into a 13-inch circle, about ¼ inch thick. Transfer to a 9-inch pie plate, pressing into bottom and up sides. Fold edges under, and crimp as desired. Cover loosely with plastic wrap, and freeze for at least 3 hours or overnight.



Sweet Potato Bebinca

2. Place a wire rack at mid-level in oven, and preheat to 350°F (180°C). Top dough with a piece of parchment paper, letting ends extend over edges of plate. Add pie weights. Bake for 15 minutes. Carefully remove paper and weights.

3. In the container of a blender, place sweet potato purée and all remaining ingredients; pulse on high until smooth and combined, 30 to 40 seconds. Pour filling into prepared crust.

4. Bake until filling is firm yet slightly jiggly in center, 35 to 40 minutes. Let cool on a wire rack. Cover lightly with plastic wrap, and refrigerate overnight before serving.

\*See note on page 93.

### CREAM CHEESE PASTRY CRUST

(From Rose Levy Beranbaum's *The Pie and Pastry Bible*)

Makes 1 (9-inch) crust

- 1½ cups (173 grams) whole-wheat pastry flour
- 2 tablespoons (14 grams) fine-grain sugar
- ¼ teaspoon fine-grain salt
- ¼ teaspoon baking powder
- 3 ounces (85 grams) cream cheese, softened
- ¼ cup (113 grams) unsalted butter, grated or cut into small chunks and kept frozen
- 2 tablespoons (30 grams) heavy whipping cream
- 1½ teaspoons (7.5 grams) apple cider vinegar

1. In a medium bowl, whisk together flour, sugar, salt, and baking powder. Freeze in an airtight bag for 30 minutes.

2. Place chilled dry ingredients in the work bowl of a food processor fitted with a dough blade. Cut cream cheese into 4 chunks, and add to dry ingredients. Pulse until mixture just starts to come together, about 20 seconds. Add frozen chunks of butter, and pulse for 20 to 30 seconds. Add cream and vinegar, and pulse until mixture is crumbly. Transfer to a plastic bag, and knead from outside of bag until mixture holds together in one piece. Remove dough from bag, and wrap in plastic wrap. Refrigerate for at least 1 hour or overnight.

### BUTTERNUT SQUASH PUDDING WITH CARDAMOM CRÈME FRAÎCHE AND CARAMELIZED CASHEWS

Makes 8 servings

While pumpkin and sweet potatoes tend to steal the autumn produce spotlight, butternut squash is a versatile vegetable that can go well in both

desserts and in savory dishes. Here, the rich custardy texture and sweetness of the pudding is balanced by a lightly spiced cardamom-infused crème fraîche topping and a few crunchy, caramelized cashews.

- 1½ cups (400 grams) sweetened condensed milk
  - 1½ cups (300 grams) evaporated milk
  - 1 cup (220 grams) roasted and mashed butternut squash
  - 5 large eggs (250 grams)
  - 1 cup (240 grams) whole milk
  - 3 tablespoons (28 grams) all-purpose flour
  - 1½ teaspoons (6 grams) Madagascar bourbon vanilla extract
  - 1 teaspoon (2 grams) turmeric powder
- Garnish: Cardamom Crème Fraîche (recipe follows), Caramelized Cashews (recipe follows)

1. Place a wire rack at mid-level in oven, and preheat to 350°F (180°C). Boil enough water to cover a large baking pan or dish that can hold 8 ramekins or Mason jars.

2. In the container of a blender, place condensed milk, evaporated milk, milk, squash, eggs, flour, vanilla, and turmeric; blend until combined. Divide liquid among 8 (6-ounce) ramekins, and place on a wire rack. Place rack in baking pan. Carefully pour boiling water in pan to about ½ inch below height of ramekins.

3. Bake until pudding is slightly firm to the touch yet jiggly in center, 20 to 30 minutes. Remove ramekins from pan, and cover with plastic wrap. Refrigerate overnight to set before serving.

4. To serve, garnish each pudding with a generous teaspoon of Cardamom Crème Fraîche and a few Caramelized Cashews, if desired.

### CARDAMOM CRÈME FRAÎCHE

Makes ½ cup

- ½ cup (120 grams) crème fraîche
- 2 tablespoons (14 grams) confectioners' sugar
- ¼ teaspoon ground green cardamom

1. In a small bowl, stir together all ingredients until combined. Refrigerate in an airtight container until ready to use.

### CARAMELIZED CASHEWS

Makes 1 cup

- 1 cup (113 grams) cashews
- ½ cup (50 grams) granulated sugar

- 1 tablespoon (14 grams) unsalted butter
- ¼ teaspoon sea salt

1. In a medium skillet, heat all ingredients over medium-high heat, swirling until sugar starts to brown, 5 to 6 minutes. Using a silicone spatula, carefully transfer cashews to a baking sheet lined with parchment paper. Let cool completely.

2. Once cashews have cooled, separate nuts from each other if they're stuck together. Store in an airtight jar until ready to use.

### GHEE-INFUSED PUMPKIN BREAD PUDDING WITH POMEGRANATE MOLASSES

Makes 6 servings

In this bread pudding, the custard is infused with ghee, an Indian cousin of clarified butter. Ghee is simmered longer than traditional clarified butter, until the milk solids begin to brown, imparting it with an aromatic nuttiness similar to browned butter. Served with a slight drizzle of sweet and tart pomegranate molasses, this custardy bread pudding is the epitome of autumn comfort food.

- ½ cup (57 grams) ghee, melted, plus a little extra for greasing the baking pan
- 1 loaf stale sweet bread (567 grams), such as challah, cut into ½-inch-thick slices
- 2½ cups (600 grams) whole milk
- 1 cup (237 grams) pumpkin purée
- ¾ cup (165 grams) muscovado sugar
- 1 whole Madagascar vanilla bean, split lengthwise, seeds scraped and reserved
- 4 large eggs (200 grams)
- ¼ cup (170 grams) pomegranate molasses, room temperature

1. Grease a 13x9x2-inch baking dish with a little melted ghee. Line pan with overlapping bread slices to fit entire dish.

2. In the container of a blender, place milk, pumpkin purée, sugar, melted ghee, vanilla bean seeds, and eggs; blend on low speed until combined and smooth. Pour mixture over bread, and place vanilla bean on top. Cover with plastic wrap, and refrigerate for 2 hours to allow bread to absorb the liquid.

3. Place a wire rack at mid-level in oven, and preheat to 350°F (180°C).

4. Bake until top is golden brown and custard is jiggly but set, 25 to 30 minutes, covering with foil halfway through baking to prevent excess browning, if necessary. Serve warm or at room temperature. Drizzle each serving with pomegranate molasses. □

# VEGAN

*for dessert*



Pumpkin Bread with  
Concord Grape Jam  
and Drunken Figs  
page 99

KATE JACOBY OF PHILADELPHIA'S VEDGE MAKES SOME OF THE MOST DELICIOUS DESSERTS  
IN THE COUNTRY. THEY JUST HAPPEN TO BE VEGAN.

BY ADAM ERACE

PHOTOGRAPHY BY STEPHANIE STEELE / FOOD STYLING BY ELIZABETH STRINGER / STYLING BY SIDNEY BRAGIEL



**B**arring perhaps a bowl of perfectly ripe fresh fruit, vegan desserts are generally regarded with more suspicion than jubilation. When you take out the animal fats and proteins that provide flavor and structure, you've got to put something in their place, and sometimes, those somethings are unpronounceable, unpalatable, and unhealthy.

Kate Jacoby isn't that kind of vegan pastry chef. Actually, she'd prefer you to not think of her as a vegan pastry chef at all. To borrow a term from winemaking, Kate takes a low-intervention approach to egg-and-dairy-free desserts at the Philadelphia restaurant group she runs with her husband, chef Rich Landau, and in the couple's two cookbooks, *Vedge* and *V Street*.

"My goal is to tweak as little as possible," Kate says. "I ask myself, 'What does this non-vegan ingredient contribute, and what's the simplest thing I can add to replace it?' I never want to get too science experiment-y."

At *Vedge*, widely regarded as the eminent vegan restaurant in the country, Kate features cozy desserts like creamy, cheese-less cheesecake, super-silky ice cream, and bread pudding rippled with strawberry preserves. She gets her love of homey (but gorgeously executed) baked goods from her grandmother, Mary Ketchell, who moved in with Kate and her family when she was eight.

"I'd come home from school, and she'd be sitting in the kitchen watching soap operas," Kate says. "Oprah would come on at four, then we would make dinner together."

Mary's cooking and baking skills were legendary, and Kate would fantasize about the all-day, open-house holiday parties Mary would host at her old home in Chester, Pennsylvania, halfway between Philly and the Delaware border. "All the neighbors would come over. She'd put a big potato chip canister filled with *chruszki* [Polish 'angel wing' cookies] out on the dining room table. She put out chocolate chip cookies, a bottle of whiskey, a ham, and a big thing of potato salad, and random people would show up and eat," Kate says.

She might not eat the *chruszki* or chocolate chips or her grandmother's famous whiskey cake anymore, but Kate hasn't lost her taste memories of and affection for classic desserts. They inspire her every day. "I don't want someone to say, 'This is great vegan ice cream.' No, it's just great ice cream," she says.



Peanut Butter Waffles with  
Chocolate Ganache, Curry-Banana  
Ice Cream, and Miso Caramel

## PEANUT BUTTER WAFFLES WITH CHOCOLATE GANACHE, CURRY-BANANA ICE CREAM, AND MISO CARAMEL

Makes 4 to 6 servings

*On vacation in Hong Kong researching desserts for her second restaurant, V Street, Kate found herself surveying street food in the nearby former Portuguese colony of Macau, where “everything looked like it was made of odd pieces of meat or eyeballs,” not ideal for a vegan. One exception was a crispy peanut butter-enriched waffle she picked up from a vendor, loved, and recreated back at home using tapioca starch to replace the egg. It’s sweet and savory, with bittersweet ganache, umami-inflected miso caramel, and banana ice cream with fragrant curry spices Kate calls a savory envelope that carries the rich fruit flavor.*

- 1 cup (240 grams) soy milk
- ¼ cup (56 grams) plus 4 teaspoons (20 grams) sunflower oil, divided
- ¼ cup (64 grams) creamy peanut butter
- 1 tablespoon (14 grams) firmly packed brown sugar
- 1 tablespoon (14 grams) sesame oil
- ½ teaspoon (2 grams) vanilla extract
- 1 cup (125 grams) all-purpose flour
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (10 grams) vegan egg replacer powder
- ¼ teaspoon kosher salt
- Ganache (recipe follows)
- Curry-Banana Ice Cream (recipe follows)
- Miso Caramel (recipe follows)

1. In a large bowl, whisk together soy milk, ¼ cup (56 grams) sunflower oil, peanut butter, brown sugar, sesame oil, and vanilla.
2. In a medium bowl, sift together flour, baking powder, egg replacer, and salt. Add flour mixture to milk mixture, whisking until combined.

3. Heat a waffle iron according to manufacturer’s instructions. Lightly brush iron with 1 teaspoon (5 grams) sunflower oil. Spoon batter into waffle iron, and cook according to manufacturer’s instructions. Repeat with remaining batter, lightly brushing iron with 1 teaspoon (5 grams) sunflower oil before each use. Refrigerate any remaining batter for up to 24 hours. To serve, smear waffles with Ganache. Place a scoop of Curry-Banana Ice Cream on top, and drizzle with Miso Caramel.

### GANACHE

Makes ½ cups

- 1 cup (170 grams) 60% cacao bittersweet chocolate morsels
- ½ cup (120 grams) soy milk
- 1 teaspoon (2 grams) instant coffee
- ¼ teaspoon kosher salt

1. In the top of a double boiler, whisk together chocolate and soy milk. Cook over simmering water until chocolate is melted. Remove from heat. Add coffee and salt, whisking to combine. Let cool. Refrigerate in an airtight container for up to 1 week.

### CURRY-BANANA ICE CREAM

Makes 1 quart

- 1 cup (240 grams) water
- 1 cup (200 grams) granulated sugar
- 2 cups (300 grams) chopped banana
- 1 teaspoon (2 grams) curry powder
- ½ teaspoon (1 gram) ground turmeric
- 1 cup (240 grams) soy milk
- 1 cup (240 grams) coconut milk
- 2 teaspoons (10 grams) fresh lime juice
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1.5 grams) kosher salt

1. In a medium saucepan, bring 1 cup (240 grams) water and sugar to a boil over medium-high heat. Cook, stirring occasionally, until sugar is dissolved, about 5 minutes. Reduce heat to low. Add banana, curry powder, and turmeric; cover and simmer just until bananas are softened, about 4 minutes. Remove from heat. Stir in soy milk and coconut milk; let cool completely.
2. Transfer mixture to the container of a blender, and add all remaining ingredients, blend until combined. Transfer to a large bowl, and refrigerate until chilled.
3. Place mixture in an ice cream maker, and freeze according to manufacturer’s instructions. Freeze in an airtight container for up to 1 week.

### MISO CARAMEL

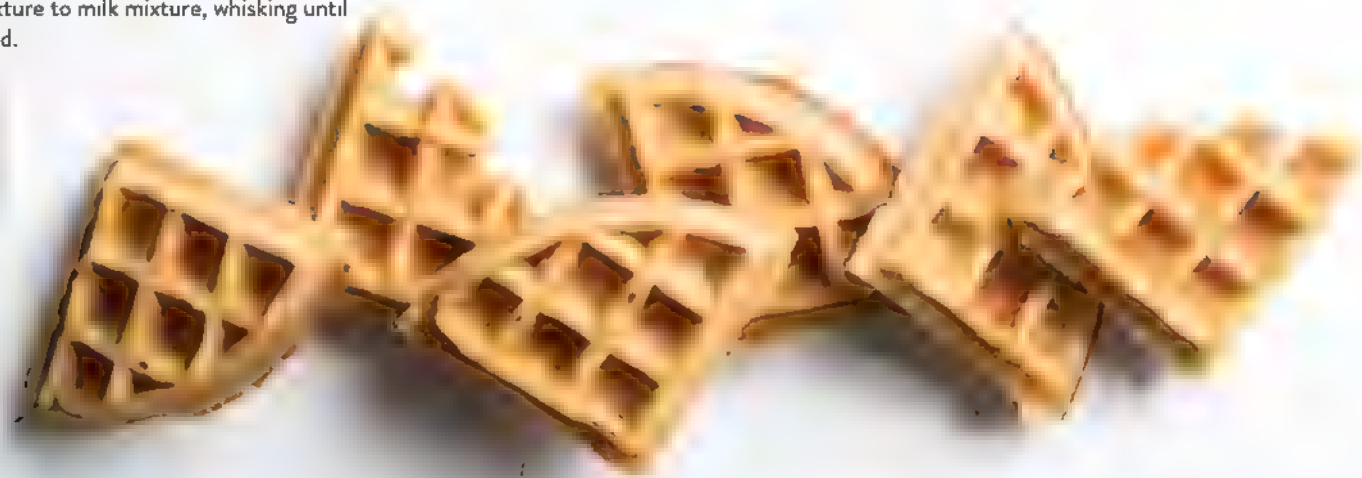
Makes ½ cup

- ½ cup (100 grams) granulated sugar
- ¼ cup (60 grams) soy milk
- 2 tablespoons (32 grams) white miso
- 1 teaspoon (4 grams) vanilla extract

1. In a small saucepan, whisk together all ingredients. Cook over medium heat, stirring occasionally, until sugar turns amber colored, about 5 minutes. Let cool completely.

### PRO TIP

Citrus juice is key for waking up the ice cream’s flavor. All Kate’s ice creams contain lemon or lime juice, but only add it when the mixture has fully cooled, otherwise it will have a flat, cooked flavor.





#### PRO TIP

For a little extra sugar and spice, dust turnovers in cinnamon sugar right when they come out of the oven.

## SWEET POTATO TURNOVERS WITH SWEET KRAUT & VEGAN ORANGE SOUR CREAM

Makes 6 servings

*Kate grew up making pierogi with her Polish-American grandmother and wanted to recreate the memory in a dessert that honored the fall harvest. Traditional potato dough becomes piecrust, while sweet potatoes sub in for white potatoes; she takes them “just into the sweet zone” with baking spices like vanilla, cinnamon, and allspice. True to pierogi tradition, Kate serves the flaky turnovers with kraut—a sweet take with brown sugar and Riesling—and sour cream.*

- 2 cups (250 grams) all-purpose flour
- 2 tablespoons (28 grams) cold vegan butter
- 2 tablespoons (28 grams) cold all-vegetable shortening
- $\frac{1}{4}$  cup (50 grams) granulated sugar
- 2 tablespoons (28 grams) olive oil
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- $\frac{1}{2}$  teaspoon ground allspice
- 4 to 6 tablespoons (60 to 90 grams) cold water
- Sweet Potato Filling (recipe follows)
- Sweet Kraut (recipe follows)
- Vegan Orange Sour Cream (recipe follows)

1. In the work bowl of a food processor, place flour, cold vegan butter, and cold shortening; pulse until mixture is crumbly. Add sugar, oil, salt, cinnamon, and allspice; pulse until combined. With processor running, add cold water, 1 tablespoon (15 grams) at time, just until a loose dough ball forms. Wrap dough in plastic wrap, and refrigerate for at least 10 minutes or up to 2 days.
2. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
3. On a lightly floured surface, roll dough to  $\frac{1}{4}$ -inch thickness. Using a 4½-inch round cutter, cut dough into 6 rounds. Place 1 tablespoon Sweet Potato Filling in center of each round. Fold dough over filling, and pinch seams to seal. Use a fork to crimp edges. Place on prepared pan.
4. Bake until golden brown, 10 to 12 minutes. Let cool slightly. Serve with Sweet Kraut and Vegan Orange Sour Cream.

### SWEET POTATO FILLING

Makes 1 cup

- 1 sweet potato (200 grams), peeled and chopped into 1-inch pieces
- $\frac{1}{2}$  cup (110 grams) firmly packed light brown sugar
- 3 tablespoons (42 grams) vegan butter
- $\frac{1}{2}$  teaspoons (6 grams) pure vanilla extract
- $\frac{1}{2}$  teaspoon (1.5 grams) kosher salt

1. Bring a medium stockpot of salted water to a boil over high heat. Add sweet potatoes, and boil until just tender, about 10 minutes.

2. In the work bowl of a food processor, place sweet potatoes, brown sugar, vegan butter, vanilla, and salt; pulse until combined. Let cool completely.

### SWEET KRAUT

Makes about 1 cup

- 1 tablespoon (14 grams) olive oil
- 2 cups (200 grams) thinly sliced red cabbage (about  $\frac{1}{4}$  head, outer leaves and stem removed)
- $\frac{1}{4}$  cup (55 grams) firmly packed light brown sugar
- $\frac{1}{2}$  teaspoon (1 gram) ground cinnamon
- $\frac{1}{4}$  teaspoon ground allspice
- $\frac{1}{4}$  teaspoon ground cloves
- 1 cup (240 grams) sweet Riesling

1. In a medium skillet, heat oil over medium heat. Add cabbage; cook for 3 minutes. Stir in brown sugar, cinnamon, allspice, and cloves; cook until sugar is dissolved, about 3 minutes. Add wine, and cook, stirring occasionally, until cabbage begins to wilt and turns a dark pink color, 8 to 10 minutes. Remove from heat, and let cool completely

### VEGAN ORANGE SOUR CREAM

Makes about  $\frac{1}{2}$  cup

- $\frac{1}{2}$  cup (120 grams) vegan sour cream
- $\frac{1}{2}$  teaspoon orange zest
- $\frac{1}{2}$  tablespoon (7.5 grams) fresh orange juice
- $\frac{1}{4}$  teaspoon (1 gram) vanilla extract
- $\frac{1}{4}$  teaspoon kosher salt

1. In a small bowl, combine all ingredients. Refrigerate until ready to use.

## PUMPKIN BREAD WITH CONCORD GRAPE JAM AND DRUNKEN FIGS

Makes 8 to 10 servings

*In the Philadelphia region, figs and grapes are the strawberry-rhubarb bedfellows of the early fall. Kate revisits the flavor combination every year as a complement to cheesecake, or here, in warm, moist pumpkin bread made with vegan butter and vegetable shortening. Cooking the figs down with Madeira creates a syrupy compote that contrasts perfectly with the Concord’s zingy acid.*

- 1 cup (150 grams) whole pitted dried dates
- 1 cup (240 grams) warm water (105°F/40°C to 110°F/43°C)
- 3 cups (375 grams) all-purpose flour

- 2 teaspoons (10 grams) baking powder
  - ½ teaspoon (1.5 grams) kosher salt
  - ½ teaspoon (1 gram) ground cinnamon
  - ¼ teaspoon ground allspice
  - ¼ teaspoon ground cloves
  - 1 cup (200 grams) granulated sugar
  - ½ cup (110 grams) firmly packed light brown sugar
  - ¼ cup plus 2 tablespoons (85 grams) vegan butter, softened
  - ¼ cup (57 grams) all-vegetable shortening, softened
  - 1 cup (244 grams) canned pumpkin
- Concord Grape Jam (recipe follows)  
Drunken Figs (recipe follows)

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper.
2. In a medium bowl, soak dates in 1 cup (240 grams) warm water for 5 minutes.
3. In a large bowl, whisk together flour, baking powder, salt, cinnamon, allspice, and cloves. Set aside.
4. In the work bowl of a food processor, place sugars, vegan butter, and shortening; pulse until combined. Add pumpkin, dates, and soaking water; pulse until well combined. (Some chunks of dates will remain.) Add pumpkin mixture to flour mixture, whisking until combined. Spoon batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 45 minutes. Let cool completely. To serve, place slices of pumpkin bread on top of a generous smear of Concord Grape Jam. Top with Drunken Figs.

#### CONCORD GRAPE JAM

Makes ¼ cups

- 2 cups (300 grams) Concord grapes
- ½ cup (100 grams) granulated sugar
- ½ cup (120 grams) Concord grape juice
- 1 teaspoon (5 grams) agar powder
- 1 teaspoon (5 grams) sherry vinegar
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon kosher salt

1. In the container of a blender, purée grapes. Strain into a medium saucepan, discarding solids. Add all remaining ingredients, and bring to a boil over medium heat. Cook for 5 minutes, whisking frequently. Let cool completely before serving.

#### DRUNKEN FIGS

Makes 2 pints

- 2 pints (300 grams) ripe or preserved figs, stemmed, quartered, and drained (if preserved)
- ¼ cup (55 grams) firmly packed brown sugar
- ¼ cup (85 grams) agave syrup
- ¼ cup (60 grams) Madeira wine
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon kosher salt

1. Preheat oven to 400°F (200°C).
2. In a medium bowl, gently toss figs with all remaining ingredients. Arrange on a baking sheet.
3. Bake until figs start to caramelize, 12 to 15 minutes. Let cool slightly.

#### PRO TIP

Just like when working with regular butter, it's important to start with softened vegan butter. This helps it incorporate more easily in the dry ingredients, preventing overmixing.

## KATE'S TIPS FOR BAKING VEGAN DESSERTS

### WORK BACKWARD:

Kate reverse-engineers most of her recipes, thinking about the chemical reactions standard ingredients like eggs and milk create in a dish and how to achieve the same effects with plant-based replacements.

### BLEND YOUR MILKS:

Making dairy-free ice cream with just one kind of alternative milk can make ice cream that tastes like whatever plant the milk came from. Always blend, says Kate, whose go-to mix is soy and coconut.

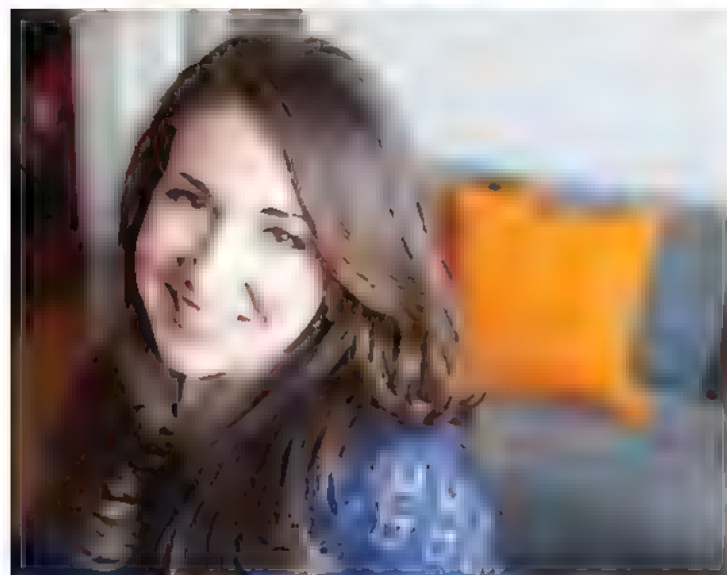
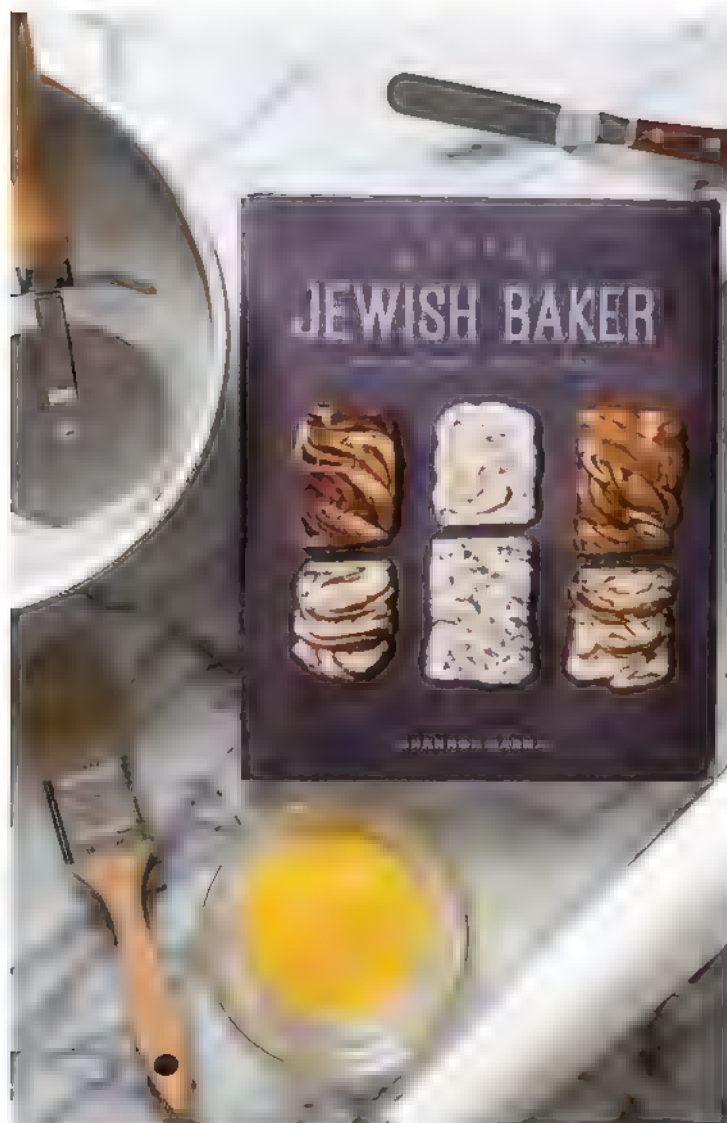
### FABA-LOUS CHICKPEAS:

Kate calls aquafaba, which is made from the protein-rich liquid of cooked chickpeas, a game-changer for making meringue without egg whites.

### EASY AGAR:

Agar-agar, an algae-derived gelling agent, makes a great replacement for eggs in vegan recipes. But go easy with it, Kate cautions, or you'll wind up with a stiff Jell-O mold. ☐





PHOTOGRAPHY BY EMILY PEARL GOODSTEIN

# rugelach redux

IN HER NEW COOKBOOK, *MODERN JEWISH BAKER*, SHANNON SARNA ADDS MULTICULTURAL TWISTS TO EVERYTHING, INCLUDING THE BELOVED SWEET RUGELACH

BY KYLE GRACE MILLS

Born in upstate New York to a Jewish-Italian household, Shannon Sarna is a product of the American melting pot, a child of Christmas and Hanukkah, of rainbow cookies and rugelach. Her first experiences with Jewish cuisine weren't born out of baking with her Bubbe. Instead, it began with *Beard on Bread*, a beloved reference book Shannon inherited when her mother passed away. Within these pages, she discovered a beginner's recipe for challah, a Sabbath staple that in Shannon's home was always store-bought. Her initial loaf was less than dazzling, and it would take years for her to perfect the recipe, but the baking hooks were in. As she mastered the hallmarks of the Jewish repertoire, Shannon found the freedom to bring her own multicultural influences to the kitchen, infusing her challah, babka, and matzah with everything from pesto to buffalo blue cheese.

Shannon's baking was initially a hobby, a side passion while she worked for various philanthropic and non-profit organizations in New York City. However, after some prodding by a fellow Jewish woman, Shannon launched her food blog, *The Nosher*. What started as a writing exercise transformed into a full-time career once her blog was picked up by *My Jewish Learning*, a website that offers content for both the religious and secular aspects of Jewish culture. With her new cookbook, *Modern Jewish Baker: Challah, Babka, Bagels & More* (Countryman Press, 2017), Shannon hopes to bring her years of experimentation with hybrid Jewish baking to a wider audience. We asked Shannon to shed some light on the well-loved rugelach, delving into its historical roots, modern interpretations, and finally, her own spiced-up version of the horn-shaped classic.





## A BRIEF HISTORY OF RUGELACH

Rugelach is a classic pastry of Ashkenazi (Eastern European) Jews. Early rugelach was made with sour cream and had a finicky, yeasted dough—there would be much kneading, rising, and kneading again to create this pastry. The rugelach you'll find in Israel, like the famous crescents served at Marzipan Bakery in Jerusalem, will resemble the traditional, work-intensive recipe. Yet even this version of rugelach has strayed slightly from the Eastern European original, and has taken a turn toward French styles. "Many Israeli bakers go to pastry school in France, so you'll see the incorporation of a laminated dough method in their rugelach. The finished product will taste like a gooey, filled croissant," Shannon notes.

The story of American rugelach, the familiar jam-filled and rolled cookie, couldn't exist without the 1872 invention of an American classic: packaged cream cheese. By the 1950s, the spread had worked its way into Jewish-American households, first as a schmear in their bagel and lox breakfast and then as the creamy base to their sacred crescent pastry. Cream cheese afforded a delicious short cut to the flaky, tender dough required for a proper rugelach. Purity quickly fell way to pragmatism.

Then there's Shannon's rugelach, yet another branch of the complicated pastry tree. Her base recipe comes from another multiethnic baker and blogger, Samantha Ferraro, a Hawaiian-born Jew of Sephardic and Ashkenazic descent. This straightforward recipe, calling for simple jam or chocolate filling and a no-nonsense pizza-cutting method, hasn't changed much from the glory days of Junior League cookbooks—and there's a reason for its enduring reputation. But, true to form, Shannon takes her rugelach in unexpected, savory directions. Whether infusing her cookies with the flavors of a popular fall latte or an unusual North African condiment, Shannon's twists on rugelach bring a dose of melting-pot culture to old-world Jewish baking.

"At the end of the day, I really want people to be able to take my rugelach dough, go into their own pantry or go back to their own culture, and bake something completely surprising," she says. With Shannon's step-by-step tutorial and quirky recipes as a perfect starting point, you'll be rolling and remixing your own rugelach in no time.



**1.** Like many cookie doughs, it's important to make sure the rugelach dough is very cold when you're rolling out and shaping it. Give your dough 1 to 2 hours in the refrigerator, or make it the day before and refrigerate overnight.



**2.** Use the circular bottom of a cake pan, like the removable bottom of a springform pan, to make sure that you're cutting a perfect circle of dough.



**3.** Spread a thin, even layer of filling on the dough. If you go overboard with the filling, your rugelach crescents will explode as they bake.



**4.** A pizza cutter is the perfect tool to slice your dough because of the rotating blade, plus you're dividing your dough into triangles, much like a pizza. A pastry wheel will work as well.



**5.** When shaping your rugelach, take the fat end of the triangle and roll tightly toward the pointed end to form a crescent shape.



**6.** As you work with the dough, the heat from your hands might cause it to get too warm and make it unmanageable. After working with it awhile, place your dough back in the fridge for 5 to 10 minutes for it to set back up.

## ESSENTIAL TOOLS

- An 8- or 9-inch round **cake pan** or cutting ring to cut out dough
- Small **offset spatula** for spreading various fillings
- **Pastry brush** for the egg wash

- **Pizza cutter** for cutting triangles
- Silicone **baking mat** or parchment paper

## BASIC SWEET RUGELACH

Yields 2½ dozen cookies

*Rugelach dough is quite simple to make. Briefly mix a few ingredients before chilling for 1 to 2 hours or overnight. To keep the rugelach delicate and flaky, the key is to not overmix*

- 1 cup (2 sticks; 227 grams) unsalted butter, at room temperature**
- 8 ounces (225 grams) full-fat cream cheese, at room temperature**
- ¼ cup (50 grams) sugar**
- 1 teaspoon (1 gram) vanilla extract**
- ¼ teaspoon salt**
- 2 cups (250 grams) unbleached all-purpose flour**
- 1 egg (50 grams), beaten (for glaze)**

1. In a stand mixer fitted with a paddle attachment, beat the butter and cream cheese until smooth. Scrape down sides of bowl. Add the sugar, vanilla, and salt and beat until combined. You can also do this by hand.
2. Add the flour and mix just until dough comes together. Divide dough into four pieces. Wrap in plastic wrap and place in fridge for 1 to 2 hours or up to 24 hours.
3. Preheat oven to 375°F (190°C).
4. On a heavily floured surface, roll each piece of dough into a large circle. Using an 8- or 9-inch round, cut the dough into a perfect circle. I recommend using a pizza cutter for this task. See page 104 for shaping.
5. Spread each circle of dough with a thin layer of filling, such as raspberry jam or Chocolate Filling (recipe follows), leaving ¼-inch border all around.
6. Using the pizza cutter, cut the dough into 8 even triangles. Starting at the longer end, roll up each triangle.
7. Place the point side down on a baking sheet lined with a parchment paper or silicone baking mat.
8. Brush each rugelach with beaten egg.
9. Bake for 16 to 18 minutes, until golden. Allow to cool on a wire rack.

## CHOCOLATE FILLING

Yields about 2 cups

- 6 ounces (170 grams) dark chocolate, cut into pieces (or good-quality dark chocolate chips such as Ghirardelli)**
- ¼ cup (1½ sticks; 170 grams) unsalted butter, at room temperature**
- ¼ cup (100 grams) sugar**
- ¼ cup (25 grams) cocoa powder (I recommend Hershey's Special Dark Cocoa powder)**

- ¼ teaspoon ground cinnamon**
- Pinch fine sea salt**

1. In a microwave-safe bowl, heat chocolate in 30-second intervals until completely melted, stirring vigorously in between with a small spatula. Allow to cool for 2 minutes.
2. Beat butter and sugar until smooth. Add cocoa powder, melted dark chocolate, cinnamon, and salt. Use to spread inside babka, challah, or rugelach.

## PUMPKIN CHOCOLATE HAZELNUT RUGELACH

Yields 2½ dozen cookies

*People often scoff at the combination of pumpkin and chocolate, but the flavors complement one another wonderfully. The color of this rugelach is just stunning, and the flavor features a sweetness that is just a tad different*

- 1 cup (2 sticks; 227 grams) unsalted butter, at room temperature**
- 8 ounces (225 grams) full-fat cream cheese, at room temperature**
- ¼ cup (50 grams) sugar**
- ¼ cup (61 grams) canned pumpkin**
- 1 teaspoon (4 grams) vanilla extract**
- ¼ teaspoon salt**
- 2½ cups (292 grams) unbleached all-purpose flour, plus an additional 1 to 2 tablespoons, if needed**
- ¼ cup (192 grams) chocolate hazelnut spread**
- 1 egg (50 grams), beaten (for glaze)**

1. In a stand mixer fitted with a paddle attachment, beat the butter and cream cheese until smooth. Scrape down sides of bowl. Add the sugar, pumpkin, vanilla, and salt and beat until combined. You can also do this by hand.
2. Add the flour and mix just until dough comes together. Add up to 2 tablespoons (16 grams) of additional flour if dough is too sticky. Divide dough into four pieces. Wrap in plastic wrap and place in fridge for 1 to 2 hours or up to 24 hours.
3. Preheat oven to 375°F (190°C).
4. On a heavily floured surface, roll each piece of dough into a large circle. Using an 8- or 9-inch round, cut the dough into a perfect circle. I recommend using a pizza cutter for this task. See page 104 for shaping.
5. Spread each circle of dough with 3 tablespoons (48 grams) of chocolate hazelnut spread in a thin layer, leaving ¼-inch border all around.
6. Using the pizza cutter, cut the dough into 8 even triangles. Starting at the longer end, roll up each triangle.

7. Place point side down on a baking sheet lined with parchment paper or silicone baking mat.
8. Brush each rugelach with beaten egg.
9. Bake for 16 to 18 minutes, until golden. Allow to cool on wire rack.

## HARISSA AND GOAT CHEESE RUGELACH

Yields 2½ dozen pastries

*Harissa is a classic North African pepper condiment with a pesto-like consistency that spreads easily. Topped with creamy goat cheese to balance the heat, this rugelach is a perfect match between Ashkenazi pastries and Middle Eastern flavors.*

- 1 cup (2 sticks; 227 grams) unsalted butter, at room temperature**
- 8 ounces (225 grams) full-fat cream cheese, at room temperature**
- 2 tablespoons (24 grams) sugar**
- ¼ teaspoon salt**
- 2 cups (250 grams) unbleached all-purpose flour**
- ½ to ¾ cup (130 grams to 195 grams) harissa**
- 2 ounces (56 grams) goat cheese**
- 1 egg (50 grams), beaten (for glaze)**

1. In a stand mixer fitted with a paddle attachment, beat the butter and cream cheese until smooth. Scrape down sides of bowl. Add the sugar and salt and beat until combined. You can also do this by hand.
2. Add the flour and mix just until dough comes together. Divide the dough into four pieces. Wrap in plastic wrap and place in fridge for 1 to 2 hours or up to 24 hours.
3. Preheat oven to 375°F (190°C).
4. On a heavily floured surface, roll each piece of dough into a large circle. Using an 8- or 9-inch round, cut the dough into a perfect circle. I recommend using a pizza cutter for this task. See page 104 for shaping.
5. Spread each circle of dough with 2 to 3 tablespoons (32 grams to 49 grams) harissa in a thin layer, leaving ¼-inch border all around. Sprinkle ½ ounce (14 grams) of goat cheese on each circle, and use a small spatula to spread goat cheese gently into harissa.
6. Using the pizza cutter, cut the dough into 8 even triangles. Starting at the longer end, roll up each triangle.
7. Place the point side down on a baking sheet lined with parchment paper or silicone baking mat.
8. Brush each rugelach with beaten egg.
9. Bake for 16 to 18 minutes, until golden. Allow to cool on wire rack. 



**RECIPES FROM THE PAGES OF MODERN JEWISH BAKER**

RECIPES ADAPTED AND PHOTOS EXCERPTED, WITH PERMISSION, FROM MODERN JEWISH BAKER: CHALLAH, BABKA, BAGELS & MORE BY SHANNON SARNA © 2017 (COUNTRYMAN PRESS, 2017)

*origin of a classic*



# *Mooncakes*

A CENTURIES-OLD CHINESE PASTRY,  
MADE IN HONOR OF THE  
MID-AUTUMN FESTIVAL, STILL  
BRINGS FAMILY TOGETHER

BY REBECCA FIRTH

PHOTOGRAPHY BY JOE SCHMEIZER RECIPE DEVELOPMENT  
AND FOOD STYLING BY REBECCA FIRTH

If you haven't been hanging around your local Chinatown or visiting Asia during the Mid-Autumn Festival, chances are that mooncakes have slipped under your radar. Classic mooncakes are round, like the moon, and filled with rich, solid centers encased in a thin layer of dough. The most striking characteristic of these delicacies is, by far, their stunning appearance that comes from the detailed molds in which they are shaped. Traditional designs include Chinese characters that denote the bakery that made them or the flavor that lies encased within the dough. Other designs include flowers and animals, and more recently, they've been showing up with Minions and Hello Kitty embossed on the tops as bakeries try to make this classic Chinese treat appeal to a younger clientele.

Some classic mooncake fillings include lotus bean, black sesame, mung bean, tarot, dates, red bean, and, often, salted duck egg—flavors not common in the Western marketplace. The quintessential mooncake is filled with lotus bean paste with an egg yolk nestled in the middle. It is thought that when this particular mooncake is cut in half, it resembles the full moon that the holiday celebrates. These deceptively savory sounding flavors are actually quite sweet in nature.

For centuries, hand-carved, wooden mooncake molds have been used to get the intricate designs on top. The dough is gently pressed into the mold and then smacked on the counter to release the mooncake. Many of these molds are equal in beauty to the mooncakes themselves. These decadent cakes are given to co-workers, friends, and family during the holiday to wish them a long and prosperous life. Who doesn't want that?

Mid-Autumn Festival, one of four major Chinese festivals, has been celebrated for over 700 years, happening annually on the 15th day of the eighth month of the lunar calendar when the moon is at its fullest and brightest. This year that day is October 4. Traditionally, the holiday marked a time to give thanks for the harvest and offer treats to the moon in the hopes that next season's harvest would be even more plentiful. There are many different tales and legends associated with the origin of mooncakes themselves, ranging from tales of a moon goddess and 10 scorching suns to clandestine versions containing hidden messages of war.

Regardless, their appeal runs strong throughout Chinese culture worldwide. As everyone rushes to buy and ship mooncakes to business associates, friends, and loved ones, families turn to their favorite bakeries because most Chinese homes don't have ovens for baking, and traditional mooncake methods can be time-consuming to make. The sheer volume of mooncakes gifted from any one family can make homemade versions an arduous task.



While the holiday is still celebrated beneath the harvest moon, it has become less about the previous season's crops and more about reconnecting and celebrating with loved ones in what is considered one of the most popular Chinese holidays, second only to Chinese New Year. As classic mooncakes are extremely rich, each mooncake is cut into small slices to share and enjoy with tea. Mooncakes are so intertwined with the holiday that it's hard, and perhaps sacrilege, to envision enjoying one without the other. Imagine forgoing turkey or fruitcake on their respective holidays. Well, maybe we could skip the fruitcake.

Some absolutely love the taste of classic mooncakes and others balk at their heavy greasiness, as lard is often a key ingredient in traditional versions (it helps maintain structure as the dough is shaped and baked). However, nowadays, mooncakes are so massively manufactured you'll even find companies such as Starbucks and Godiva churning out their own riffs, with less-traditional fillings including mango, chocolate, pineapple, and even ice cream. There is literally a mooncake taste for everyone.

While many run to bakeries for their mooncake needs, the taste of a homemade mooncake is incomparable to those manufactured. I've developed a mooncake recipe that replaces some less-common home kitchen ingredients such as golden syrup and Kansui with more readily available honey and a baking soda-water combination. Additionally, I steer clear of lard for the filling and reach for a combination of dates, almonds, dark chocolate, butter, and a spot of Chinese five-spice for a filling that is both substantial and tasty. What was traditionally a multi-step, multi-day process is shortened and made more accessible. While the flavors and textures are inline with

a traditional mooncake, this combination will very much appeal to both an Eastern and Western audience

Perhaps the biggest challenge that mooncakes present is having to wait 48 to 72 hours after baking to take your first bite. This gives the filling time to seep into the outer pastry skin causing the surface to become golden, soft, and shiny. And while mooncakes look equally challenging to make, they are actually quite fun, and more importantly, such a gorgeous gift to give. This is definitely one tradition to start with family and friends this fall.

## Chocolate Almond Mooncakes

Makes 15

*These mooncakes are not difficult to make as long as you follow some key instructions. For this particular recipe, it's imperative that you use Medjool dates, as other dates won't yield the same firm and delicious texture that the filling requires. It's equally important to not only chill the dough and filling prior to assembling the cakes, but to also give them ample freezer time just before baking. This last step ensures that the intricate detail on top stays intact throughout the baking process.*

- 4 tablespoons (60 grams) water, divided
- 1 tablespoon (15 grams) vodka
- $\frac{1}{4}$  teaspoon (3.75 grams) baking soda
- $\frac{1}{2}$  cup (226 grams) honey
- $\frac{1}{2}$  cup (75 grams) sunflower seed oil or other neutral-flavored oil
- $1\frac{1}{2}$  cups (150 grams) cake flour
- 1 cup (125 grams) all-purpose flour
- Chocolate Almond Filling (recipe follows)**
- 1 large egg yolk (19 grams)
- 1 tablespoon (15 grams) heavy whipping cream or whole milk

1. In a medium bowl, whisk together 2 tablespoons (30 grams) water, vodka, and baking soda. Add honey and oil, whisking to combine. Sift flours over honey mixture, and stir until a ball starts to form.
2. Turn out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour.

3. Line a baking sheet with parchment paper, and place on top of another baking sheet.

4. Divide dough into 15 balls (each weighing about 1.35 ounces). Cover with a lightly damp, clean towel to keep dough from drying out. Divide Chocolate Almond Filling into 15 balls (each weighing 1 ounce). Roll each dough ball into a 4-inch circle. Place one ball of Chocolate Almond Filling in center of each circle, and cover completely with dough. Pull off any excess dough, and discard it or use it to patch any thin spots. Hold dough ball in your hands for 1 minute to soften, and gently shape into a sphere.

5. Lightly dust mooncake ball and a mooncake mold with flour, shaking off excess. Place mooncake mold on top of mooncake ball, and firmly press down until you reach some resistance. Always place smoothest side of ball upright to get best design imprint. Tap mooncake mold on counter to gently release mooncake from mold. Set mooncakes on prepared pan. Freeze for 1 hour.

6. Preheat oven to 350°F (180°C), and place rack in top third of oven.

7. Take mooncakes from freezer, and immediately place in oven. Bake for 10 minutes. In a small bowl, whisk together egg yolk, cream, and remaining 2 tablespoons (30 grams) water. Lightly brush egg wash over mooncakes. (Don't let wash get too thick in areas, or you'll lose detail of mooncake design.) Gently brush off any excess. Bake 12 to 15 minutes more. Let cool for 10 minutes. Store in an airtight container at room temperature for 2 to 3 days before serving.

### CHOCOLATE ALMOND FILLING

Makes about  $1\frac{1}{4}$  cups

- 1 cup (240 grams) water
- 14 pitted Medjool dates (194 grams)
- $1\frac{1}{2}$  tablespoons (21 grams) unsalted butter, softened
- 1 teaspoon (4 grams) vanilla extract
- $\frac{1}{2}$  teaspoon (2 gram) almond extract
- $\frac{1}{4}$  cup (85 grams) chopped unsalted almonds, toasted
- 4 ounces (115 grams) 60% cacao dark chocolate, chopped
- 3 tablespoons (21 grams) confectioners' sugar
- 3 tablespoons (15 grams) unsweetened dark cocoa powder
- $\frac{1}{2}$  teaspoon (1.5 grams) sea salt
- $\frac{1}{2}$  teaspoon (1 gram) Chinese five-spice powder

1. In a medium saucepan, bring 1 cup (240 grams) water and dates to a boil over high heat. Reduce heat, and simmer until most of liquid has been absorbed by dates, about 15 minutes.

2. Place dates and any remaining liquid in the work bowl of a food processor. Add butter and extracts, blend until smooth, about 3 minutes.

3. With processor running, add almonds, and blend until smooth, about 3 minutes. (Mixture should be thick with only small bits of almond visible. Be sure to scrape down sides of bowl so that everything gets incorporated.)

4. Add chocolate, confectioners' sugar, cocoa, salt, and five-spice powder; blend until combined. (Mixture will be sticky.) Scrape filling into a bowl, and cover tightly with plastic wrap. Refrigerate for at least 1 hour before using.



Rebecca used a KINGSO Round Mooncake  
50g DIY Moon Cake Mold Cookie Cutter,  
available on amazon.com



# old-fashioned BAKE SALES

THE SWEETEST WAY TO LEND A HAND BY JENNIFER V. COLE

Cookies—sugar, chocolate chip, peanut butter—coalesce on tables with Rice Krispie treats studded with M&M's and cellophane-wrapped brownies stacked like a Jenga tower. Perhaps at no other time of the year do our nostalgic tendencies, sense of civic duty, and collective sweet tooth align so perfectly as with the community bake sale. With schools back in session, you'll find kids across the country raising money for everything from band uniforms to planetarium field trips, and we're just simply obsessed with this brand of commerce. Sure, there might be a little drama among homeroom moms about who makes the best snickerdoodles and whether the pound cake should be sold by the slice or in its entirety, but nowhere else do you see the home kitchens of America on such full and glorious display. It's the lemonade stand writ large; the potluck with a purpose. Year after year, as long as the snaggletoothed kids of the world need our financial backing, we will gladly participate in this oh-so-sweet exchange. ☐

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# bake

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